



The Academicians' Room

All day

Olives | £3.50

Homemade sourdough bread with butter | £3.00

Vegetable crudité with baba ganoush and tahini cream | £9.50

Quinoa and endive salad | £11.00

Crab, avocado and samphire | £14.50

Burrata with roasted pumpkin, salsa verde | £9.50

Pheasant and pistachio terrine | £12.00

Roast vegetable salad, beetroot, celery, turnips, broccoli and leeks (v) | £11.00

Cured salmon tartare with lime crème fraiche, marinated cucumber | £12.00

Cheese platter with chutney | £11.50

Melon and Parma ham with orange and ginger dressing | £11.00



Lunch and Dinner

Pan roasted Guinea fowl, hispi cabbage, Cavolo nero and turnip fondant | £18.50

Fillet of Hake with parsnip, caramelised onion puree | £19.50

Fregola with mushrooms and turnip tops (v) | £15.50

Beef burger with chips, tomatoes and salad | £14.50

Pulled chicken and chipotle slaw sandwich | £8.50

Side dishes | £4.50

Spring greens | Chips and aioli | Mixed leaf salad

Desserts | £6.50

Apple crumble & custard

Chocolate and raspberry ganache

A discretionary service charge of 12.5% will be added to your bill.

All of our dishes are prepared in an environment where nuts are present. Game may contain shots. Please let us know if you have any dietary requirements and we shall do our best to accommodate.