

STARTERS

White coco bean soup, mushroom toastie v	9
Carlington Rock oysters – single / half dz / whole dz GF	2.5 / 14 / 26
Dorset crab on toast, brown crab mayonnaise	11
Hand dived scallops, cauliflower, capers, Champagne velouté	15
North Atlantic halibut carpaccio, lilliput capers, fennel, lemon dressing GF	12
Cured var salmon, dill pickles, sweet rye toast	10
Caramelised endive, pickled mushrooms, tarragon, cashews vN	9
Jerusalem artichoke barigoule, horseradish cream, tarragon carrots vN	12
Hand chopped steak tartare, celery lace	11 / 16
Black pudding sausage roll, pancetta, gin mustard	9
Slow cooked Chichester wood pigeon, beetroot crème fraiche, chestnuts, kale	11
Gressingham Duck terrine, fig chutney, brioche	9

COBBLE LANE CURED CHARCUTERIE PLATTER

“Cobble Lane Cured is a modern British charcuterie that uses the highest welfare British meats. All their products are cut, cured, smoked and hung at their butchery in Islington.”

Gressingham duck terrine, Black pudding sausage roll	For one	10
Sourdough toast, pickles, remoulade	To share	16

MAINS

Squash risotto, pickled squash, chestnuts v	16
Toasted quinoa, winter greens, king oyster, truffle, crispy kale vN	17
Homemade pappardelle, smoked tomato sauce, goat's curd v	15
Mushroom vol au vent, quail eggs, spinach, mushroom bisque v	17
Dover sole 16oz, grilled / meuniere GF	46
Brixham fish pie, winter greens GF	19
Warm smoked Var salmon, potato mousseline, cucumber caviar velouté GF	22
Pot au Feu of Ox cheeks, slow cooked winter roots, horseradish tartar GF	21
Pan fried calf's liver, red onion marmalade, sage	19
Free range chicken breast, fingerling potatoes, lemon rosemary salt GF	19

FROM THE GRILL

Grilled Native lobster, smoked potato salad, lobster bearnaise GF	21 / 42
Rib eye steak, 42 days aged, 10 oz, Café de Paris butter	34
Rose veal chop, Gentleman's anchovy relish	35

TO SHARE

Rack of Welsh lamb GF	49
<i>Herb butter, confit garlic</i>	
Highland venison Wellington	60
<i>Braised red cabbage, red wine sauce</i>	
Chateaubriand GF	64
<i>Slow cooked endive, Roscoff onions, sage, madeira sauce</i>	

SIDES

Chips, rosemary salt VN	4.5
Purple sprouting broccoli, lemon oil VN	4.5
Green salad, mustard vinaigrette VN	4.5
Cauliflower cheese V	4.5
Truffle mash potato V	4.5
Spiced carrots VN	4.5
Spinach, creamed or steamed V	4.5

DESSERTS

Sticky toffee pudding, salted caramel ice cream	7
Apple pie, milk ice cream	8
Saffron poached pear, vanilla custard	8
Bitter chocolate tart, raspberry, pistachio	9
Burned lemon meringue tart	7
Rhubarb sorbet, Sipsmith Gin VN GF	7
Selection of Skylon ice creams & sorbets – single / double / triple VNA	2.5 / 4.5 / 6

BRITISH ISLES CHEESE

<i>Our celebration of cheeses individually sourced, from small producers throughout the British Isles served table side with crackers & quince.</i>	15
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