

STARTERS

White coco bean soup, mushroom toastie v	9
Carlingford Rock oysters – single / half dz / whole dz GF	2.5 / 14 / 26
Dorset crab on toast, brown crab mayonnaise	12.5
Hand dived scallops, cauliflower, capers, Champagne velouté	15.5
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
Slow cooked Chichester wood pigeon, beetroot crème fraiche, chestnuts, kale	11
Gressingham Duck terrine, fig chutney, sourdough	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	11/16
Sourdough toast, pickles, remoulade	

MAINS

Squash risotto, pickled squash, chestnuts v	15
Toasted quinoa, winter greens, king oyster, tenderstem broccoli, crispy kale VN	17
Homemade pappardelle, smoked tomato sauce, goat's curd v	15
Deep fried Line caught haddock, crushed peas, tartar sauce	21
Confit sea trout, baby potatoes, new season wild garlic velouté	22
Brixham fish pie, winter greens	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, baked celeriac, tarragon sauce GF	21

V Vegetarian | VN Vegan | GF Gluten Free | R on Request

Please be aware some dishes may contain nut traces, if you have any specific allergies. Inform a manager immediately.

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. Available Monday to Saturday, for parties of up to 13 people.

FROM THE GRILL

Rib eye steak, 42 days aged, 10 oz, Café de Paris butter	32
Rose veal chop, Gentleman's anchovy relish	35

TO SHARE

Rack of Welsh lamb GF	52
<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
Crushed Swede, maple syrup 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
Sautéed Kale V	4.5
Mix greens 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 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</i>	15
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throughout the British Isles served table side with crackers & quince.

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