

STARTERS

Spiced carrot soup, pickled carrots, orange oil, coriander v	9
Carlingford rock oysters – single / half dz / whole dz GF	2.5 / 14 / 26
New season Norfolk green asparagus, pheasant egg, ravigote sauce v	13
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
Waldorf salad, castel franco, caramelised walnuts, celery, apple, grapes v	9
Hand chopped steak tartare, celery lace	12
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

Wild garlic leaf risotto, goat’s curd, lemon oil v	15
Quinoa, olives, tiger tomatoes, mint, almonds VN	17
Handmade Pappardelle, asparagus, creamed morels v	19
Devon monkfish, heritage tomatoes, white crab, almonds GF	24
Deep fried line caught haddock, crushed peas, tartar sauce	21
Confit sea trout, potato mousseline, lovage, roe	22
North Atlantic fish curry, pilaf rice, chutney, coriander	23
Cider braised pork cheeks, peas, baby gem, st Georges mushrooms GF	23
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
Grilled halibut, Atlantic prawns, aubergine, dill	29

TO SHARE

Rack of Welsh lamb GF	54
<i>Provençal vegetables, confit garlic</i>	
Beef Wellington	60
<i>Spinach, crispy pancetta, madeira sauce</i>	
Waverley valley Pork Cutlet GF	49
<i>Roscoff onion, green asparagus, potato, mustard sauce</i>	

SIDES

Chips, rosemary salt VN	4.5
Green salad, mustard vinaigrette VN	4.5
Cauliflower cheese V	4.5
Buttered new potatoes V	4.5
Spiced carrots VN	4.5
French beans V	4.5
Spring greens V	4.5

DESSERTS

Sticky toffee pudding, salted caramel ice cream	7
Sweet & Sour, caramelised white chocolate, hazelnut, passion fruit	8
Aromatic pear, rosemary, walnut, poppy seeds	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 throughout the British Isles served table side with crackers & quince.</i>	15
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