



SNACKS

Tempura avocado, charcoal mayonnaise	9
Beef cheek croquette, mustard mayonnaise	8
Crisp fried pork belly, radish top pesto	7

STARTERS

Carlingford rock oysters / half dozen, red wine vinegar, shallots	17
Chilled avocado soup / grilled sweetcorn, daterini tomatoes	7
Dorset crab on toast / brown crab mayonnaise	12
Confit, duck & chicken terrine / Cumberland sauce, green beans, nasturtium	12
18 hour gin-cured salmon / melon, cucumber, dill, pickled mustard, trout roe	10
Red gem & endive salad / sugar snap peas, shaved fennel, dried chilli, oregano	9
Hand dived scallops / peas, mint, smoked bacon, wood sorrel	16
Aged steak tartare / pickled mushrooms, soy pecans, egg yolk, crackers	12
Quinoa & baby gem salad / pickled black radish, smoked almonds, miso, spring onion	10

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness. 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.

MAINS

Suffolk pork chop / piccalilli, apple, sauce charcutière	24
Devon monkfish / heritage tomatoes, white crab, almonds	25
Hand cut strozzapreti / lovage pesto, courgette, morels, spring onion, aged parmesan	18
Deep fried line caught haddock / crushed peas, tartar sauce, fries	21
Skylon beef burger / cheddar, little gem, red onion, churchill sauce, pickle, fries	16
Scottish salmon fillet / little gem, jersey royals, pickled mushrooms	22
Spiced English carrots / chickpea & rapeseed hummus, pickled fennel, dill	17
Herb roasted chicken breast / grilled spring cabbage, caramelised onion, chimichurri	21
35-day aged rib eye on the bone (350g) / bone marrow, shallot, tarragon	33
Grilled half or whole native lobster / garlic butter, market salad, chips	MP

TO SHARE

Welsh lamb rack & Lancashire hot pot	29 per person
<i>Slowed braised shoulder, charlotte potatoes & onion</i>	
Beef Wellington	34 per person
<i>Spinach, crispy pancetta, madeira sauce</i>	

SIDES

Fries, rosemary salt	4
Butterhead salad, soft herbs, mustard vinaigrette	4
Cauliflower cheese	4
Buttered new potatoes	4
Stem broccoli, romesco, almonds	4
Spring greens	4

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