



STARTERS

Iron Bark Pumpkin Soup / Kirsch and Toasted Seeds (vg)	£10.00
Shetland King Scallops / Compressed Cucumber, Dill , Champagne Velouté	£19.00
Egg Arnold Bennet, Smoked Haddock and Somerset Mature Cheddar	£17.00
Ham Hock & Chicken Terrine / Piccalilli, Micro Cress, Sourdough Toast	£12.00
Aged Beef Tartare / Smoked Mayo, Soft Boiled Egg, Grilled Sourdough	£18.00
Salt Baked Candy Beetroot / Coconut Yogurt, Oat Crackers, Endive and Beetroot Jelly (vg)	£12.00

MAINS

Roast Herb Fed Chicken Roulade / Squash Purée, Ceps Mushroom, Cavolo Nero, Tarragon Jus	£28.00
Seared Halibut / Brown Crab Potato, Sea Parsley, Caviar, Champagne Velouté	£40.50
Celeriac & Truffle Risotto / Lemon Oil (v)	£21.00
Pan Fried Magret Duck Breast / Carrot Puree, Tokyo Turnip, Crème de Cassis	£34.00
Ale Battered Haddock / Minted Peas, House Tartar, Koffmann Chips	£22.00
Skylon Cheeseburger:	£18.00
Smoked Applewood Cheddar, Mustard Slaw, Gochujang relish, Koffmann Chips	
* Add Treacle Cured Bacon	£4.50

GRILLS

ALL SERVED WITH FRIES

350g 42 Day Dry Aged Sirloin Steak	£35.00
350g 42 Day Dry Aged Ribeye	£40.00
225g 28 Day Dry Aged Fillet	£42.00
Grilled Blue Tail Lobster / Garlic Butter	Half £27.00
	Whole £54.00

SAUCES

Béarnaise, Peppercorn, Red Wine	Each £3.00
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SIDES

Mixed Vegetables / Green Beans, Peas, Tenderstem Broccoli & Mangetout Peas (v)	£5.00
Buttered New Potatoes / Mint (v)	£5.00
Sweet Potato Fries / Herb Aioli (vg)	£5.00
Chantenay Carrots	£5.00
Koffmann Chips / Truffle Parmesan	£6.00



If you have any food allergies or intolerances, please speak to your waiter before ordering.
Please be aware that traces of allergens used in our kitchen may be present.
All prices are inclusive of VAT. A discretionary service charge of 13% will be added to your bill.

