



Stone-baked bread,
salted butter 3.5

Carlingford rock oysters,
shallot vinegar or cucumber & prosecco 3.5

Spiced scallop scampi,
smoked aioli 10

STARTERS

Pimm's cured trout , elderflower, pickled cucumber, rye	10
Dry-aged beef tartare , mushroom ketchup, Berkswell, confit egg, sourdough	12 / 18
Burrata , broad beans, black olive dressing, lavash bread	12
Pine nut & courgette 'risotto' , crispy courgette flower	9.5 / 16

MAINS

Pan-fried halibut , clams, confit potatoes, seaweed butter sauce	24
Hen of the woods mushroom , charred baby gem, tarragon & pea velouté	17
Pan-roasted loin of roe deer , ricotta gnocchi, baby beets & carrots, beetroot jus	28
Beer battered cod and triple cooked chips , crushed peas, tartare sauce	17
Grass-fed beef burger and fries , house-cured bacon, Applewood, beetroot relish, horseradish	16.5
Fish pie , lobster, mussels, trout & haddock in a lobster bisque	20
Caesar salad , baby gem, pancetta, croutons, soft boiled egg, anchovies	12
with smoked chicken	16

RARE BREED CUTS

We work with fantastic British farmers and butcher in-house to bring you a choice of interesting and rare cuts. Please ask your server or see our chalkboard for today's selection.

Beef-fat Béarnaise — Wild mushroom — Chimichurri — Bordelaise

All served with rösti chips and your choice of sauce

SIDES

Fries , plain or truffle & parmesan 4.5 / 5.5	Mash , plain or with gravy 4.5 / 5.5	Peas a la Française 5	Bitter leaf salad 4.5	Chantenay carrots , thyme butter 4.5	Heritage tomato & feta salad 5
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An optional 12.5% service charge will be added to your bill.

All of our food is freshly prepared every day, so we can cater to any dietary requirements.
Please make your server aware of any allergies or intolerances. Scan to see our allergen menus.

