

# 1665

## NIBBLES

CHARRED POTATO & ROSEMARY SOURDOUGH £8  
*Cultured Butter*

CAULIFLOWER POPCORN £8  
*Chilli, Spring Onion & Teriyaki Dressing*

NOCELLARA OLIVE MIX £5  
*Kumquats, Pickles & Silverskins*

MALDON ROCK OYSTERS  
*Shallot Vinaigrette & Lemon*  
£4.5 ea | 1/2 Dozen £24

## STARTERS

THAI SPICED GREEN PEA & COCONUT SOUP £9  
*Grilled Sourdough*

PRAWN COCKTAIL £15  
*Baby Gems, Sriracha Mayo & Crostini*

DUCK LIVER PARFAIT £12  
*Mushroom Ketchup, Fig Chutney & Toasted Brioche*

TUNA & SALMON SASHIMI £14  
*Poke Dressing, Sesame, Cucumber & Daikon Salad*

FLAMED ROASTED ASPARAGUS £10  
*Pecorino Aioli, Olive Crumb & Grilled Breadcrumbs*

BEEF FILLET CARPACCIO £12  
*Shallots, Capers, Cornichons, Crispy Onions & Shaved Parmesan*

## MAINS

CORNISH KING CRAB & SEAFOOD LINGUINI £26  
*Spring Onion, Chilli, Rocket & Arrabiata Sauce*

CHICKEN MILANESE £22  
*Fried Egg, Truffle Aioli, Rocket Salad & Parmesan*

PAN-FRIED BASS £32  
*Braised Fennel, Swiss Chard, Broad Beans & Saffron Cream*

IBERICO PORK £28  
*Crispy Potato Rosti, Piquillo Peppers,  
Braised Porkcheek & Chimichurri*

ONION TART TATIN £16  
*Ruscoff Onion, Soubise, Pea Greens,  
Rocket Salad & Sherry Truffle Vinaigrette*

WHOLE CORNISH SOLE £36  
*Beurre Noisette, Brown Shrimp, Capers & Lemon*

## GRILL

STEAK AU POIVRE £38  
*Salt Aged Fillet of Beef  
Triple Cooked Chips & Peppercorn Sauce*

DRY AGED SIRLOIN £38  
*Aged for 32 days in a Himalayan Salt Chamber  
Parmesan Fries & Caper Dressed Rocket Salad*

SOY AND GINGER MARINATED BEEF BAVETTE £24  
*Parmesan Fries, Caper Dressed Rocket Salad & Chimichurri*

CHARGRILLED COTE DE BOEUF (Two to Share) £105  
*Roasted Vine Tomatoes, Truffle Mayonnaise, Bearnaise,  
Peppercorn Sauce & Parmesan Fries*

## SIDES

CRISPY SMASHED NEW POTATOES £6  
*Chive and Lemon Crème Fraîche*

MIXED LEAF SALAD £5  
*House Dressing*

PARMESAN FRIES £6

GRILLED BROCCOLI £6  
*Chili, Garlic & Lemon*

TRIPLE COOKED CHIPS £6

SPRING GREENS £5  
*Salsa Verde*