

1665

NIBBLES

CHARRED POTATO & ROSEMARY SOURDOUGH £8
Cultured Butter

CAULIFLOWER POPCORN £8
Chilli, Spring Onion & Teriyaki Dressing

NOCELLARA OLIVE MIX £5
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 & Arrabbiata 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 Pork Cheek & 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,
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

CHARGILLED 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