

First Bites

Tiropita (v)

Baked feta, crispy filo pastry, chilli and orange honey charred pepper ketchup, sesame

Waffle (v)

Buttermilk waffle, 63°c St Ewes egg Wye valley asparagus, hollandaise sauce

Rösti

London oak-smoked salmon, potato rösti crème fraiche, lime, capers, dill, Avruga caviar

Open Sando (vg)

Grilled peppers, caponata chutney, pickled shimejis fines herbes salsa verde, sourdough bread

Doughnut

Warm sugared Doughnut, pork bacon lardons sriracha & honey glaze, watercress

Polenta (vg)

Fried harissa polenta, smoked cucumbers, basil pesto mayonnaise

Croquettes (v)

Aged Montgomery cheddar and black truffle croquettes smoked tomato chutney

Caviar (Supplement £40)

King's Oscietra caviar, St Ewes scrambled eggs Rosemary and garlic focaccia soldiers

Second Bites

Turkish Egg (v)

St Ewes poached eggs, citrus yoghurt, dill apricot harissa, sunflower seed dukkah, pitta

Prawn Toast

Sesame king prawn brioche, chilli, ginger, spring onion cucumber & melon salad, sesame mayonnaise

The Muffin

Toasted English muffin, streaky bacon, Scottish scallops American cheese, black pudding crumble, bayou sauce

Lobster Bun

Native lobster and prawns, sambal cocktail sauce smoked tomatoes, baby gem, brioche bun

Birria Toastie

5-hour slow cooked Ox cheek, Birria marinade smoked applewood cheddar, garlic brushed toast

Tempura Cauliflower (vg)

Crispy glazed cauliflower, sesame seeds coconut yoghurt, cucumber, dressed leaves

Gnocchi (vg)

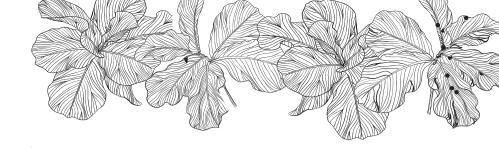
Rice flour gnocchi, plant based Nduja and burrata smoked sundried tomatoes, artichoke, persillade

Steak, Egg & Chips (Supplement £35)

300g, dry-aged Black Angus Rib-eye, St Ewes fried egg peppercorn sauce, rosemary & garlic chips

T-Bone (For two) (Supplement £45 per person)

1kg, 42 day dry-aged, grass-fed Charolais T-Bone baby gem, chips, peppercorn sauce



Sweet Bites

Strawberry (v)

Elderflower strawberry, vanilla mascarpone cream, genoise sponge

Raspberry Kiss

Raspberry crémeux, passion fruit, mango compote

Mousse (vg)

54% Chocolate mousse, charred apricot, blackcurrant, apricot sorbet

Black Forest (v)

Chocolate choux bun, Morello cherry sorbet chantilly cream, Amarena cherries

Banana Bread (v)

Warm banana bread, Biscoff crumble, caramelised banana vanilla mascarpone Chantilly

Affogato (v)

Vanilla ice cream, chilled espresso espuma, meringue coco nib tuille, Kahlua

In Addition

Chips (vg)	7
Rosmey and garlic salt	
Mixed Lattuce (v)	6
Vinegrette	
Eggs (v)	4
Two St Ewes poached eggs	

