

STARTERS

Heirloom tomato <i>vg</i> <i>marinated, sourdough croutons, baby basil white balsamic</i>	10.00/16.50
Cauliflower <i>v</i> <i>curry, coconut milk, apple & coriander</i>	8.50
Kale <i>v</i> <i>grilled broccoli, yoghurt & garlic dressing pumpkin seeds, croutons, parmesan</i>	12.00/18.00
Truffle <i>v</i> <i>63° rare breed egg, mushroom ragout shaved black truffle</i>	14.00
Burrata <i>jalapeno, lime, coconut white balsamic, parsley oil</i>	14.00
Octopus <i>grilled, roasted pepper salsa, almonds chorizo crumbs, avocado purée</i>	14.00
Cravlax <i>Loch Duart salmon, pickled cucumber avocado, soda bread</i>	12.00
Tuna <i>yellow fin tartare, chickpea & harissa yoghurt sesame crackers, coriander</i>	15.00
Crab <i>dressed crab, grapefruit, chilli, radish, coriander</i>	17.50
Bone marrow <i>sesame & soya marinated beef marrow brioche & shallot salad</i>	12.00
Game <i>pâté en croute, pork jowl, wild mushrooms</i>	13.00

MAINS

Risotto <i>v</i> <i>Jerusalem artichoke, saffron arborio rice</i>	18.00
Wild Mushroom <i>vg</i> <i>tart, black truffle</i>	20.00
Turbot <i>roasted on the bone, squid ink risotto beurre blanc</i>	34.00
Salmon <i>Loch Duart salmon, lentils stew, bacon fresh herbs, whole grain mustard</i>	22.00
Halibut <i>samphire, seaweed beurre blanc herring roe, smoked dried tomatoes</i>	30.00
Duck <i>roasted breast, braised endive spiced carrot pureé, citrus, duck jus</i>	32.00
Kiev <i>free range chicken breast, hispi cabbage roast garlic butter, parsley mayo</i>	22.00
Rossini <i>beef fillet, mushroom duxelle, seared duck liver brioche, truffle & Madeira sauce</i>	36.00
SHARE	
<i>for two, price per person</i>	
Pork chop <i>baked apple, whole grain mustard mousseline cider jus, 850gr</i>	26.00
Côte de boeuf <i>42 day dry-aged, Charolais rib-eye on the bone 800gr</i>	35.00

GRILL

Ribeye <i>Aberdeen angus cross, 28 day dry aged, 300gr</i>	31.00
Dover Sole <i>on the bone, 500gr, grilled or meunière</i>	39.50

Sauces
each 2.50
*Béarnaise
Bordelaise, red wine, shallots
Truffle & Madeira
Peppercorn*

SIDES

Pommes frites <i>rosemary Maldon salt</i>	4.50
Mousseline <i>butter & cream</i>	4.50
Brussels sprouts <i>parmesan & smoked bacon</i>	6.00
Cauliflower gratin	4.50
Green beans <i>extra fine, tarragon</i>	4.50
Baby gem <i>fresh horseradish, buttermilk</i>	4.00



Please inform your waiter of any allergy or dietary requirements when making your order. *VG- suitable for vegan requirements, V- suitable for vegetarian requirements*
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese, may increase your risk of foodborne illness
12.5% discretionary service charge will be added to your bill. Prices include VAT at 20%