



TODAY

PRAWNS 16 / 28
Atlantic grilled prawns, parsley, garlic, confit lemon, brown butter

GROUSE 26
roasted breast, confit leg, bacon, hispi cabbage game chips, bread sauce

DOVER SOLE 600g 45
grilled or meunière, pommes frites

STARTERS

MUSHROOMS VG 9
porcini, girolles, chanterelles, chestnut garlic, olive oil, sourdough toast

BURRATA V 14
ratatouille, basil pesto, black olives, focaccia

CRAB 16
Cornish hand picked, bell pepper, sugar snap keupie mayo, mango

TUNA 15
yellow fin tuna tartare, avocado tomatoes concasse, sesame dressing

PARFAIT 11
chicken liver, Port shallots, brioche

FRISÉE LYONNAISE 13
Burford Brown egg, chicken liver, smoked lardons frisée, dandelion, croûtons, sherry vinegar

TO SHARE

for two, price per person

CÔTE DE BOEUF 900g 34
Aberdeen angus cross, 35 days dry aged iceberg lettuce, blue cheese dressing Béarnaise & Bordelaise sauce

MAINS

RISOTTO V 23
butternut squash, hazelnut, crispy sage toasted pumpkin seeds

CAULIFLOWER VG 18
grilled cauliflower steak, pinenut gremolata pomegranate, spiced velouté, shaved salad

KIEV 26
Somerset free range chicken breast hispi cabbage, roast garlic butter, parsley mayo

RIBEYE 300g 36
28 days dry aged on the bone Aberdeen angus cross, Peppercorn or Bearnaise add seared duck liver 5.00 supplement

OCTOPUS 29
grilled, sauce vierge, courgette aubergine caviar

SEA BASS 28
wild sea bass fillet, pomme mousseline vermouth sauce

SIDES

MOUSSELINE 8
pomme purée, cream

POMMES FRITES 5
Maldon salt & rosemary

GREEN BEANS 5
extra fine, tarragon

MUSHROOMS 6
fricassée of wild mushrooms, garlic, olive oil

CABBAGE 5
hispi cabbage

TOMATO 5
heirloom tomatoes, shallots, baby basil

DESSERTS

FONDANT 9
white chocolate & lemongrass, pecans, coffee ice cream

CLAFOUTIS 8
caramelised apples, creme fraiche & calvados

CUSTARD TART 8
Nutmeg, salted caramel ice cream

FIG VG 8
sponge cake, coconut & redcurrant marzipan ice cream

SELECTION OF 3 CHEESES 10
tomato & cherry chutney, homemade crackers

ICE CREAM & SORBET 3.5 / 6 / 8
made in house selection

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