

STARTERS

<i>GAZPACHO (vg)</i> chilled green tomato soup, avocado grilled crostini, jalepeño	9
<i>SUMMER SALAD (vg)</i> mustard leaves, mizuna, kohlrabi, broad beans grilled spring onion pickled grapes, seeded cluster	12
<i>BURRATA (v)</i> heirloom tomatoes, basil, black olive crumb, baguette croutons	14
<i>PRAWNS</i> Atlantic grilled prawns, parsley, garlic brown butter, confit lemon, charred crostini	16 28
<i>TUNA</i> crudo, harissa dressing, lime yoghurt coriander	18
<i>TARTARE</i> hand cut beef fillet, classically dressed parmesan, rosemary & potato bread	14
<i>DUCK</i> duck liver ballotine, grilled peach, toasted brioche peach & Fernet purée	16

TO SHARE

for two to share, price per person

<i>CÔTE DE BOEUF</i> 900g rib of Angus Hereford cross beef grilled baby romaine, ranch dressing, crispy onions Béarnaise & Peppercorn	40
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MAINS

<i>LOBSTER</i> native lobster Thermidor, French fries herb salad	half 32 whole 58
<i>CHICKEN</i> somerset corn fed chicken breast, polenta, courgettes sundried tomatoes, olive jus	26
<i>LAMB</i> suffolk cannon, charred tenderstem broccoli natural yoghurt, crispy garlic, mint jus	30
<i>SIRLOIN</i> 350g, 21 day aged, West country grilled baby gem, crispy shallots, ranch dressing	36
<i>SEABASS</i> fillet, wild rice pilaf, fennel salad, saffron cream sauce	26
<i>HALIBUT</i> herbs mash potato, runner beans, sauce vierge	34
<i>RISOTTO (v) (vg)</i> courgette risotto, fine herbs crispy leek, parmesan	18
<i>CAULIFLOWER (vg)</i> grilled cauliflower steak, lemon purée, grape vierge	18

SIDES

<i>CHIPS (vg)</i> rosemary sea salt	5
<i>CHARLOTTE POTATOES (v)</i> butter & mint	6
<i>SUMMER GREENS (vg)</i> sauteed, garlic & olive oil	5
<i>GREEN BEANS (vg)</i> confit shallot, tarragon	5
<i>TOMATO (vg)</i> heirloom tomato salad, shallots, basil	5

DESSERTS

<i>CUSTARD (v)</i> tart, nutmeg, salted caramel ice cream	8
<i>CHOCOLATE</i> Guanaja 70% chocolate tart, figs, cognac	10
<i>CHEESECAKE (vg)</i> caramelised banana, blueberries & meringue	9
<i>CRÈME BRULEE (v)</i> vanilla & orange, shortbread	8
<i>PLUMS (v)</i> Tarte Tatin, white chocolate ice cream, tutti frutti tea	10
<i>ICE CREAM & SORBET</i> vanilla, chocolate, salted caramel pomegranate, pear, rum & coconut	4 6 8
<i>CHEESE</i> Pont d'Yeu, Tomme aux 7 fleurs, Tunworth, Bleu D'auvergne Kirkham's Lancashire, homemade fig & fennel chutney, crackers	15

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present.

VG - suitable for vegan requirements, V- suitable for vegetarian requirements

13.5% discretionary service charge will be added to your bill. Prices include VAT