

SNACKS

BACON WRAPPED DATES 4 / each
linguiça, Manchego, mustard

SMOKED EEL CROQUETTES 4 / each
seaweed mayonnaise

CRISPY POLENTA (v) 4 / each
Parmesan & truffle



CAULIFLOWER AND RED ONION PAKORA (v) 8
coconut yoghurt, lime

CORN RIBS (v) 6
spicy sticky sauce

BBQ-SPICED CRISPY PIG EARS 7



FRESHLY BAKED BREADS

HOUSE BREAD, SPICED BUTTER & SEA SALT (v) 7

ROSEMARY & GARLIC BREAD (v) 7

LAMB KEEMA, HARA BHARA SAUCE 10

'NDUJA & GRUYÈRE BREAD 9

SMOKED TOMATOES, ARTICHOKEs, BLUE CHEESE RANCH (v) 8

MAPLE GLAZED CORNBREAD, HARISSA YOGHURT (v) 8

RAW

ANGUS BEEF TARTARE 14
pickled onion, mustard, Marmite egg yolk, dripping croutons

HOG WASHED JERSEY ROCK OYSTERS 5 / each

HOUSE CURED SCOTTISH SALMON 13
creamed horseradish, beetroot

GEM HEART SALAD (v) 12
tomato, avocado, white balsamic



SMALL PLATES

TWICE BAKED KEENS CHEDDAR SOUFFLE (v) 15
Parmesan sauce
add shaved winter truffle 8

GRILLED OCTOPUS 14
potatoes, chorizo, capers, lemon

PUY LENTILS (v) 10
spinach, sweet onion, organic yoghurt, miso, nasturtiums

GOAT KOFTE 13
cumin yoghurt, pomegranate molasses,
spiced crisp bread

SWEET AND SOUR ROASTED AUBERGINES 12
burrata, rocket

FOIE GRAS CRÈME BRÛLÉE 14
pork crackling & marmalade brioche

SPICY OX CHEEK DOUGHNUT 13
apricot jam, smoked paprika sugar

LOBSTER COCKTAIL 24
Mary rose sauce, horseradish, Exmoor caviar

SEARED ISLE OF MULL SCALLOPS 19
potatoes mousseline, chilli, garlic

LARGE PLATES/TO SHARE



DUCK & WAFFLE 20
crispy leg confit, fried duck egg, mustard maple syrup

WOODLAND MUSHROOM RISOTTO (v) 15
Pecorino, parsley
add truffle 8

NATIVE BREED 40 DAY AGED RIB OF BEEF 500g 44
béarnaise sauce

DOVER SOLE MEUNIERE 44
burnt butter sauce, lemon and parsley

LAUNCESTON BARNSELY LAMB CHOP 26
lamb jus, heritage carrots

ROASTED ISLE OF SKYE HALIBUT STEAK 39
béarnaise sauce

ROAST VEAL CHOP 28
sage and caper olive oil

HANGER STEAK 25
roasted bone marrow, Hereford garden snails,
garlic & parsley

WHOLE ROASTED CORN FED CHICKEN 45
wild mushrooms, ratte potatoes, truffles and herbs

NUT ROAST WELLINGTON (v) 18
pistachios, sprout tops

SIDES

COLCANNON (v)
spring onions, parsley
7

SLOW ROASTED PEPPERS (v)
courgette, basil and capers
7

FRENCH FRIES
rosemary salt
7

STEAMED PURPLE SPROUTING BROCCOLI
7

ROASTED SQUASH
spiced tomato, yoghurt
and hazelnuts
7

Executive Chef Elliott Grover

Please direct any enquiries related to food allergies or intolerance to your server. We do our best to adapt our dishes to accommodate dietary needs & restrictions, however items may be exposed to traces of allergens during preparation.
All prices include 20% VAT. A discretionary 13.5% service charge will be added to the bill.



Where our food comes from is as important to us as how we cook it, so we make sure to take as much pride in sourcing it as we do preparing it.

OUR FARMS & PRODUCERS

FRUITS & VEGETABLES

harvested from the following:

Morghew, Kent	Tip Tree, Essex
Ringden, East Surrey	Wye Valley, Herefordshire
Westland, Eversham	Nutbourne, Sussex
Remfresh, Suffolk	Gees, Cambridgeshire
Tythe Barn, Eversham	True Baby, Scotland

FREE RANGE DUCK AND CHICKEN EGGS Arlington White & Cotswold Legbar from Cackleberry Farm in The Cotswolds. "Waddling Free" duck eggs from Blackacre Farm in Somerset

FISH sustainably sourced from British & European waters

DUCK a crossbreed of Mallard and Pekin, from Creedy Carver in Devon

GOAT Cabrito Goat Meat in the Peak District & the Blackdown Hills

LAMB from Launceston, Southwest England

BLACK PUDDING The Fruit Pig Company in Wisbech

HONEY Bermondsey Street Bees in London

SMOKED SALMON Atelier in Daylesford farm, Gloucestershire

CHEESE Harvey & Brockless, London

SPICES & BLENDS sourced from India & Sri Lanka by Ren's Pantry of London

COTSWOLD RAPESEED OIL from East Lodge Farm in Stanton, Worcestershire

PULSES & GRAINS British grown from Hodmedod's, Suffolk

MALDON SEA SALT Maldon, Essex

