

MENU

Irish oysters with shallot vinegar or baked with lemon and parsley butter one £6 / six £32

heritage tomato, cucumber and goats cheese salad, black olive tapenade £18

steak tartare £25

hand-dived scallops, mushroom duxelles, Madeira sauce £28

monkfish tail, onion bhaji, curried lentils £28

lobster and quail egg tart £28

veal sweetbreads, pickled white cabbage, girolles, calvados sauce £29

fig, beetroot and watermelon salad, labneh, hazelnut dressing £18

skate, confit tomato, mussel tartare £42

cod, borlotti beans, confit chicken wing, salsa verde £44

john dory, octopus, potato mousseline, shallot and paprika dressing £48

loin of pork confit belly, cider potatoes, herb juice £48

whole grouse, braised cabbage and bacon, chicken liver parfait, game sauce £49

fillet of beef, braised oxtail, Roscoff onion, Anna potato £49

loin of venison, ragu, beetroot, figs, chocolate jus £48

girolle, samphire and Gorgonzola risotto £28,

grilled lobster with garlic butter, agretti half £36/whole £72

lobster thermidor half £36/whole £72

grilled shellfish for two in garlic butter; whole lobster, oysters, prawns, scallops, £130

sides £7

mixed beans with confit shallots

roast carrots with yoghurt and dukkah

tenderstem broccoli with chilli and garlic

creamed sweetcorn with chilli and basil

caesar salad

jabron potatoes