

"After a good dinner one can forgive anybody, even one's own relations." Oscar Wilde

STARTERS

House Sourdough Lightly Salted Cultured Butter | £6

Watercress & Potato Soup Horseradish Cream, Sourdough Croutons (V) | £8

Isle Of Wight Tomatoes Homemade Ricotta, Frisée Lettuce, Basil Pesto (V) | £13

Beef Tartare Egg Yolk Jam, Worcestershire Sauce, Toasted Sourdough | £16

Torched Mackerel Crème Fraiche, Apple, Potato & Chive Salad | £11

Confit Duck Leg Watermelon, Pomegranate, Coriander & Mint Salad | £16

King Prawn Cocktail Charred Baby Gem, Cucumber, Sriracha Mayo | £13

Grilled Asparagus Parma Ham, Honey Mustard Dressing | £10

Cauliflower Popcorn Spring Onion, Chilli, Teriyaki Sauce (V) | £8

MAINS

Chicken Milanese Burrata, Marinated Plum Tomato, Rocket, Lemon Dressing | £23

Crab Linguine Chilli Emulsion, Parsley, Capers | £26

Spring Lamb Rump Peas, Broad Beans, Lettuce, Mint Miso Jus | £34

Sea Bream Confit Peppers, Chive Oil, Garlic Buttermilk Sauce | £28

Wagyu & Brisket Burger Streaky Bacon, Brie, Red Onion Jam, Baby Gem Lettuce, Truffle Fries | £26

Courgette Linguine Basil, Pinenuts, Lemon, Veggie Hard Cheese (V) | £20

Grilled Aubergine Tabbouleh, Roasted Nuts, Feta Dressing (V) | £18

Soy & Honey Glazed Octopus Tenderstem Broccoli, Wasabi Dressing £28

FROM THE GRILL

Pork Cutlet | £24

Dry-aged Sirloin | £36

Dry-aged Côte De Boeuf 28oz, For 2 to share | £95

Please note that achieving the perfect medium-rare Cote De Boeuf requires a 45-minute cooking time.

All Served with Triple Cooked Chips, Salad & Choice of Peppercorn, Béarnaise, Chimichurri or Parsley & Garlic Butter

SIDES | £6

French Fries | Triple Cooked Chips | Mixed Leaf Salad, Lemon Dressing | Tenderstem Broccoli & Roasted Almond Flakes New Potatoes, Parsley & Garlic Butter | Roasted Hispi Cabbage, Black Garlic Emulsion

