

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

NIBBLES

House Sourdough Lightly Salted Cultured Butter | £6

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

Roasted Garlic Houmous Crudites, Balsamic, Olive Oil (V) | £10

STARTERS

Gazpacho Compressed Cucumber, Basil Oil, Sourdough Croutons (V) | £8

Gin Cured Salmon Kohlrabi, Pickled Cucumber, Granny Smith Apple, Dill & Crème Fraîche | £16

Artichoke Salad Baby Courgette, Salsa Verde, Houmous, Avocado Cream, Pine Nuts, Mixed Leaves (V) | £15

Beef Tartare Oyster Emulsion, Capers, Tabasco, Crispy Onions, Toasted Sourdough | £14

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

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

MAINS

Grilled Sea Bass Samphire, Fennel, Citrus Buttermilk Sauce | £24

Courgette Gnocchi Crispy Capers, Broad Beans, Ricotta (V) | £21

Chicken Milanese Cos Lettuce, Caesar Dressing, Shaved Parmesan | £23

Crab Linguine Chilli Emulsion, Parsley, Capers, Gremolata | £26

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

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

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

Soy & Honey Glaze Octopus Tenderstem Broccoli, Puffed Wild Rice, 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

