

APERITIFS

Apricot Aperitivo 9	
Vermouth, Kamm & Sons, apricot, soda	
Fino martini 9	
nocellara olive	
Black Chalk 2015 "Rose" 12	
Hampshire, England	

STARTERS

Seared scallop 12	
Cauliflower, salsa verde, black olive	
Chestnut mushroom soup 8	
Crème fraîche, chives	
Line caught, wild seabass ceviche... 10	
fennel, dulse, wasabi	
Ash burnt leek 10	
Hazlenut aillade	
Beetroot salad 8	
sheeps curd, sourdough	

SNACKS

Crispy fried scampi 7	
Jalapeño tartare	
Oysters £3.50 each	
Sauce mignonette	
Grilled goat sausage 9	
Puy lentils, dill, greek yoghurt	
Lamb belly fritters 8	
Mint aioli	
Pig's head and black 6	
pudding croquettes	

SEAFOOD AND VEGETABLES

Roast cod 20	
Coco beans, chorizo, gremolata	
Turbot 28	
Butter sauce, chicken salt	
Tempura monkfish 22	
XO tartare, kale	
Wood roast cauliflower 14	
Beignets, golden raisins, walnut	



"OUR BESPOKE GRIDIRON IS DESIGNED FOR MAXIMUM CONTACT CREATING A GOOD MAILLARD REACTION WHILST STILL ALLOWING FLAVOUR FROM THE SMOKE TO FLOW THROUGH THE DIAMOND CUT HOLES."

Richard Turner
Executive chef

CHOPS

Barnsley hogget 28	
Berkshire pork... .. 26	
Venison saddle 32	

STEAKS

Highland sirloin on the bone 36	
Hereford beef fillet 45	
Dexter prime rib 90	
(for two to share)	

Sauces £3

Bone marrow sauce, brown butter and anchovy, béarnaise, porcini bread sauce

SIDES

Beef dripping galette potatoes 6	Glazed heritage carrots 5
Tunworth mashed potato 8	Cavalo nero 5
braised trotter and crackling	butter emulsion
Roasted squash 4	Green herb salad... .. 4
garlic and rosemary	Warm radish salad, kohlrabi, mooli ... 4
Roscoff onion fondants 5	

SWEET

Chocolate mousse, blackberries 7	
verdamanda	
Rhubarb custard tart 7	
Poached rhubarb	
Clementine brûlée 7	
Sticky toffee pudding, armanac 8	

SAVOURY

Colston Bassett stilton 9	
honeycomb, pear, oat biscuits	

Please inform your server if you have any allergies.
An optional 12.5 percent service charge will be added to your bill, all of which will be distributed amongst our team.