

W H I L E Y O U W A I T

Cocktails

- Seaside Martini 14
- Fig Old Fashioned 14
- Badminton Cup 15

Tacos

- Red pepper, goats curd, olive, sweet onion gel 3.5 (V)
- Salted cod, crab, preserved lemon, nori mayonnaise 4.5
- Beef fillet, Dijon mustard 5.5
- Lobster, apple, fennel 5

Oysters

- Whitstable Oysters 4.5
- Lindisfarne Oysters 5
- Jersey Oysters 4.5
- Merlot vinegar, shallot and lemon

Nibbles

- Freshly baked bread, salted beef dripping butter 4.5
- Gordal Reigner olives 5.5 (NGCI) (PB)

Fire

All our meats come from Trenchmore Farm
and are cooked over flame on our Mibrasa grill

45 Day salt-aged Steaks

8oz Fillet 38 | 12oz Ribeye 36 | 10oz Sirloin 28
*served with peppercorn, chimichurri or Béarnaise sauce,
glazed onion, herb crusted bone marrow (NGCI)*

Slow braised short rib of Sussex wagyu, pommes mousseline 28

Skate, suckling pork belly, sprout tops 27 (NGCI)

Half wood fired lobster, parsley, dill butter and fries 35 (NGCI)

Grilled cauliflower, miso butterbeans, pomegranate 18 (NGCI) (PB)

Wild mushroom and farro risotto, British truffles 22 (V)

Market fish of the day

S I D E S

Beef fat chips, dijonnaise, chives 8 (NGCI)

Skin on fries 6 (NGCI) (PB)

Pommes Mousseline 6

Rocket and fermented grain salad, soy dressing 6 (NGCI) (PB)

Charred hispi cabbage, ranch dressing, crispy onions 6

Roasted balsamic glazed beets 6 (NGCI)

Butternut squash wedge, tandoori seeds 6 (PB)

Béarnaise, chimichurri or peppercorn sauce 4.5 (NGCI)

Ice

Natural, organic, and renowned for their quality,
Brighton and Newhaven Fish supply all our seafood

Scallop cured in yuzu and cucumber 20 (NGCI)

Seabass tartare, lime crème fraîche and caviar 16

Carpaccio of venison, horseradish 18

Beetroot carpaccio, pickled radish, coconut dressing 12 (PB)

Small Plates

The Pearly Cow

45-day aged fillet of beef tartare, Exmoor caviar,
oyster cream, charred sourdough 16

Pig cheeks, carrots, five spice 12

Wood fired scallop, cauliflower, brown butter 16

Chargrilled octopus, romesco sauce 15

Garlic wild mushrooms on toast, poached hen's egg 18 (V)

T O S H A R E

36oz salt-aged Côte de Boeuf 89
served with peppercorn, chimichurri and Béarnaise sauce,
glazed onion, bone marrow butter (NGCI)

Rolled Porchetta 50
roast apples, fennel, cider sauce

Whole Grilled Monkfish Tail 70
mussels, saffron

A discretionary 12.5% service charge will be added to your bill. (NGCI) No Gluten Containing Ingredients (PB) Plant Based (V) Vegetarian. Food prepared in our kitchen may contain any of the 14 allergens.
If you have a food allergy, please let a member of the team know. Thank you.