



OYSTERS FROM THE BRITISH & IRISH ISLES

All our oysters are sourced from Britain & Ireland to guarantee freshness, sustainability, and quality.

Carlingford No.3, Carlingford, Ireland – £4 each or 6 for £21

A nutty and sweet oyster grown in fresh mountain and sea waters.

Maldon Rocks, Essex, England – £4.50 each or 6 for £25

A classic smooth and meaty oyster, sustainably grown in the tidal waters of Essex

Louet-Feisser – Carlingford, Ireland - £5 each or 6 for £25

The Rolls Royce of oysters, plump, meaty, sweet and nutty

Dressed oyster - Smoked oil, Arenka caviar, trout roe & dill - £5.50 each

SNACKS

Warm London sourdough, cultured Suffolk butter – £4/£7

Roasted British aubergine, smoky glaze, charred pepper puree & basil oil - £4.5

Seabream tartar, smoked eel emulsion, oyster leaf & trout roe - £5

Charred violette artichokes & British tomatoes, mustard & garlic dressing - £7

British lamb sweetbread croquettes, lemon mayonnaise - £8

Leek & red Leicester cheese croquette, smoked mayo & chive - £5 each

Scottish mussels, charred Cornish squid, gem lettuce, smoked chilli dressing - £4

SMALL PLATES

Wye valley asparagus, sheep's curd, Jersey Royal potatoes, English botanicals - £13

British heritage tomato salad, sourdough, chilled tomato water & wild camomile - £12

Cured Cornish gurnard carpaccio, cucumber, chilli, elderflower & nasturtiums - £14

LARGE PLATES

Pan fried Cornish cod, pea & mint puree, sorrel salad, Dorset clams & brown shrimp - £28

Stuffed guinea fowl, girolles, spring greens, spring onion & guinea fowl sauce - £29

Toasted fregola, late spring vegetables, English asparagus & aged parmesan - £18

TO SHARE - £85

500g dry aged sirloin steak, roasted bone marrow with parsley & garlic, peppercorn sauce and skinny fries with Cornish sea salt.

SIDES

Courgette salad, basil mayo & toasted pinenuts - £6

Skinny fries with Cornish sea salt, Parmesan & garlic mayonnaise – £6

Allwood farm grown salad leaves, honey & mustard dressing – £6

DESSERTS

Eton Mess - British berries & Madagascar vanilla Chantilly, merengue & coulis - £7

Rolled oat treacle tart, clotted cream – £7

CHEESE

British cheese, served with apple, quince & sourdough crackers. Please ask our team for today's selection
- £5 / £10

Please speak with your server regarding any allergies & food intolerances