

A LA CARTE

S T A R T E R S

Charred Mackerel Fillet

Wakame, shiitake, ginger, ponzu

£15.65

Wagyu Beef Tartare

Harrissa, rose, apricot, caper

£17.85

Char Siu Pig's Cheek

Cucumber, pineapple, puffed rice

£16.95

Greenstraight™ Roasted Scallops

Fennel, apple, elderflower

£26.50

Should you have any form of food allergies, please inform the front of the house manager.

Please note that all ingredients are handled in the same kitchen & we cannot guarantee our dishes to be 100% allergen free. Our menu descriptions do not include all ingredients.

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MAIN COURSES

Wild Turbot Fillet
*Asparagus, roscoff onion,
onion consommé, watercress*
£ market price

Gressingham Duck Breast
Sweet & sour rhubarb, beetroot, duck jus
(recommended pink)
£29.85

Market Catch Of The Day
Sesame prawn toast, dashi gel, soy and ginger
£ market price

English Veal Sirloin
Wild garlic, caramelised cauliflower, smoked garlic
(recommended pink)
£33.50

Australian Wagyu Sirloin 140g (mbs 8-9) £62.00

Japanese A5 Kobe Beef 120g A+ £95.00

Wagyu Fillet 130g (mbs 8-9) £90.00

Australian Wagyu Tomahawk (mbs 8-9) £180

All recommended medium rare

*Served with: truffled potato, tomato jam,
stout and beef jus, vegetables*

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DESSERTS

Raspberry
Angelica, white chocolate
£12.75

Recommended with:
Château de Suduiraut, Sauternes

Belgian chocolate
cherry, kirsch
£11.95

Recommended with:
Pedro Ximénez 'Triana'

Pistachio
French viennoiserie pastry,
white chocolate, almond
£13.85

Recommended with:
Taylor's 10 Year Old Tawny port

36s Cheese
apple treacle tart,
micro leaves, fig, apricot
£14.75

Recommended with:
Taylor's First Estate Reserve Port

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COFFEE & TEA £4.75

served with sweet treats

*English Breakfast | Earl Grey | Fresh Mint | Peppermint | Green Tea | Jasmine Tea
Lemon & Ginger | Moroccan Mint Tea | Chamomile | Assam | Blackberry & blueberry
Raspberry & strawberry | Orange, cinnamon & cloves | Rooibos with manuka honey*

Artisan Coffee “ Blue Monday”

cappuccino, espresso, late, americano, flat white, hot chocolate, iced coffee

Irish Coffee | Liqueur Coffee

DESSERT WINE & PORT *by the glass*

Chateau de Suduiraut, Lions de Suduiraut 2015, Sauternes (100ml)) £14.95

Pedro Ximénez ‘Triana’ Bodegas Hidalgo, Spain (100ml) £11.90

Coteaux du Layon 2006, Carte D’Or Domaine des Baumard (100ml) £10.95

Taylor’s 10 Year Old Tawny port (100 ml) £10.50

AFTER DINNER COCKTAILS

Espresso Martini £11

Vodka, espresso, coffee liqueur

Boozy Apple £9.50

Zubrowka vodka, caramel, apple

Negroni £11

Gin, Vermouth, Campari

Mudslide £11

Baileys, Kahlúa, Vodka, Cream