



## SPRING 2025

### SNACKS

Laminated brioche, Guinness and treacle butter 6

Marmite English custard tart 6.5 each

*Add Umai Caviar +5.5*

Tempura Rock oyster, Sarson's 'scraps' 6 each

Oysters baked with XO sauce, yesterday's sourdough 6 each

'Fish & Chips' 6.5

Red pepper 'nduja, crème fraîche, mizuna, sourdough boule 9

Welsh wild garlic flat bread, 36-month aged Parmesan 11

British wagyu shawarma skewer 15.5

### TO START

London burrata, woodfire grilled pea, mint, mushroom XO 15

Heritage tomato, stracciatella, Iberico ham 19

Grilled New Forest asparagus, whipped goat curd 19

Endive Caesar salad, smoked bacon, pickled apple, Stilton, pimento 17

Woodfire Orkney scallop, kimchi butter, gooseberry, chicken crumb 20

Salt baked celeriac and kohlrabi, candied walnut dressing, pickled maitake 16

### MID PLATES

Romaine lettuce, spring beans, green goddess dressing 17

*Add Devon white chicken +12*

Native lobster, prawn and scallop lasagna baked in lobster bisque 31

Black truffle and ricotta tortellini, aged parmesan rind sauce, Lyonnaise onion 27

Gochujang grilled cuttlefish, soy-braised pork cheek dressing 25

Cornish cod, vadouvan butter, bean cassoulette 27

Aubergine schnitzel, fried cacklebean egg, katsu curry sauce, smashed cucumber 24

### BEEF & BONE MARROW PIE

Braised aged beef shin, bone marrow, snail ragout, smoked garlic and parsley butter, mash potato 35

### FROM THE EMBERS

Shorthorn sirloin 15 / 100g

Aberdeen Angus ribeye 16 / 100g

Fillet on the bone 52

Short horn T-Bone 13 / 100g

Cote de Boeuf 13 / 100g

Devon white chicken (half boneless) 32

Spring Pyrenees lamb, mint gremolata 32

Aged Blythburgh pork chop, charcuterie sauce 35

Day boat fish of the day (Market price)

Cornish lobster, rice, coral butter (half) 40

### SIDES AND SAUCES

Salt and vinegar Koffman chips 7

Broccoli, lemon and smoked anchovy 7.5

Pot roasted hispi cabbage, brown butter, miso 8.5

Sael salad 7

Mash and chicken gravy 8.5

Swede over embers, XO sauce, crispy sea lettuce 7.5

*Bearnaise, Sael gravy, chimichurri 2.5*