

# TOP FLOOR & TERRACE

## STARTERS

Pounds

Colchester Rock Oysters, Shallot vinegar (each)	3
Salt & Pepper Squid, Garlic Crisp, Coriander, Chilli Sauce	12½
Scorched Mackerel, Watercress Mayo, Rhubarb, Monks Beard	10½
Pan-fried Foie Gras, Kumquats, Wood Blewits, Liquorice, Ginger Bread	13
Steak Tartare, Beets, Pickled Mushrooms, Yolk, Nuts & Seeds	12
Orkney Scallops, Enoki Mushroom, Sea Lettuce, Jalapeño, Dashi	15½
Baked Winter Squash, Goats Curd, Hazelnut, Nutmeg	9½
Dorset Snails, Garlic, Parsley, Parma Ham, Sourdough	12½

## MAINS

Roasted Cod, Burnt Onions, Cockles, Swiss Chard	24
Halibut, Cauliflower, Almond, Truffle, Lardo Di Colonnata	25½
Whole Lemon Sole, Cucumber & Brown Shrimp Butter, Sea Vegetables	29½
Rare Breed Cottage Pie, Pulled Brisket, Barbeque Baked Beans, Smoked Cheddar	18½
Yorkshire Venison Loin, Jerusalem Artichoke, Baby Beets, Peanuts, Brown Sauce	30
Potato Gnocchi, Salsify, Truffle, Chestnut, Dandelion (v)	16
Calves Liver, Braised Ox Cheek, Hispi Cabbage, Capers, Raisins, Bone Marrow	23

## SIDES

Lobster Mac 'n' Cheese	7	Heritage Tomatoes, Feta, Capers	4½
Creamed Spinach	5	Thin or Fat Chips	4½
Sprouting Broccoli, Anchovy, Pine nuts	4½	New Potatoes, Mint, Spring Onions	4½
Buttered Sprout Tops, Chorizo	5	House Salad	4½

Please notify a member of staff if you have any allergies or ask for further allergen information

## **RARE BREED BEEF** BUTCHERED & CUT IN HOUSE

### **BELTED GALLOWAY RUMP 280g/10oz** **26**

Belted Galloway is a heritage beef breed originating from South West Scotland. They are long haired, rough grazing cattle and get their name from the white “belt” of hair that runs around their trunk. They are known for producing high quality marbled meat.

*35 days dry aged on the bone from Maren, London*

### **LIMOUSIN SIRLOIN 280g/10oz** **33**

Limousin hail from the granite landscapes of central France, but are now equally at home on the limestone of Northern England. This breed is especially lean, though you can expect distinctively buttery textured meat, well suited to a range of cooking styles.

*28 days dry aged on the bone from Food Chain, Cornwall*

### **LONGHORN SIRLOIN 280g/10oz** **33**

The Longhorn is a breed of cattle recognised by their big long horns and also a distinctive white stripe down their back and is one of the oldest British beef breeds. Originating from Craven in northern England, the Longhorn is large in size and their meat is lean and full of flavor.

*28 days dry aged on the bone from The Rare Breed Meat Company, Essex*

### **RARE BREED FILLET 255g/9oz** **38**

The leanest and most tender cut from one the above breeds, cooked in beef dripping for added flavour.

*Minimum 28 days dry aged from one of our rare breed suppliers.*

## **BIG CUTS FOR SHARING**

### **BELTED GALLOWAY CHATEAUBRIAND 700g/25oz** **80**

The Chateaubriand is taken from the thickest part of the fillet, if you like your steak lean and tender this is for you.

*28 days dry aged on the bone from Maren, London*

### **SOUTH DEVON COTE DU BOEUF 800g/28oz** **80**

The Cote du Boeuf is taken from the Ribeye. Roasted on the bone and with an “eye” of fat running through the meat, it is juicy and full of flavour.

### **BELTED GALLOWAY T-BONE 1kg/36oz** **85**

The T-bone is a cross section cut of both the Sirloin and the Fillet. As the name suggests it has a “T” shaped bone running through the centre which helps retain moisture while roasting and with a nice layer of fat on the edge it packs flavor.

*28 days dry aged on the bone from Maren, London*

### **RARE BREED SAMPLER 760g/27oz** **84**

280gm Rump, 280gm Sirloin and a 200gm Fillet from our single cuts list. *Ideal if you want to try a few different breeds and cuts.*

### **SAUCES** **2½**

Béarnaise, SOS Butter, Peppercorn, Horseradish Cream or Chimichurri