

## SHARED STARTERS

### HERB MARINATED OLIVES £5

### SPREAD SAMPLER £17.95

edamame puree, balsamic roasted veggies & bread

### LOCAL OYSTERS £12.50

with soy sauce and charred scallion mignonette  
add an oyster for £3.50

### COBBLE LANE BOARD £21.95

fennel garlic salami, coppa ham, bresaola, lomo,  
tomato & bacon jam, caramelized onion  
& sourdough bread

### BAKED BRITISH BRIE £17.95

sourdough crostini, rosemary & truffle honey

## STARTERS

### SOUP OF THE DAY £7.50

sourdough croutons

### CORNISH SCALLOPS CRUDO £11.95

citrus, avocado vinaigrette, pistachios,  
passion fruit gelee

### JACK FRUIT CAKE £10.95

lemon aioli, micro parsley

### ST. MARTINS SCOTCH EGG £13.95

dorset venison chorizo, cauliflower, spinach, bread  
crumbs, St Ewes farm 64 degree egg

### HEIRLOOM SALAD £8.95

lettuce, baby tomatoes, roasted beets, cucumber,  
goddess dressing, herbs & edible flowers (VE)

### STEAK TARTARE £13.95 (as main for £25)

beef tenderloin, black truffle, quails egg, smoked mustard,  
sourdough & extra virgin olive oil

## MAINS

### PAN ROASTED SEABASS £21.95

red peppers & chorizo puree, potato & chorizo cake,  
charred tenderstem broccoli, pea shoots & lemon oil

### 48 HOUR BRAISED IN BONE

### MARROW SHORT RIB £24.95

peppered mash potatoes, tenderstem broccoli,  
squash, sorrel & bittercress salad

### CAULIFLOWER STEAK BRASSICAS £16.95

chimichurri, sprouted broccoli, seasonal squash puree,  
crispy shallots, pine nuts (VE)

### FISH & CHIPS £16.95

edamame puree, house tartare sauce, malt vinegar dust

### APPLE FIG PAN SEARED

### COTSWOLD PORK CHOP £25.95

maple bourbon glaze, savory herb bread  
pudding & sauteed red chard

### ST MARTIN'S STEAK PIE £19.95

beef velouté, creme fraiche, creamy mash, bone marrow gravy

## GRILL & SALADS

### ST. MARTINS BEEF & BONE

### MARROW BEEF BURGER £16.95

tomato bacon jam, roasted garlic aioli, lettuce,  
montgomery cheddar, butter toasted brioche bun

### GRILLED CHICKEN BURGER £15.95

herb marinated corn fed chicken breast, lettuce,  
caramelized onion, criolla sauce

### 8OZ LOCALLY SOURCED FILET STEAK £34.95

### 8OZ RIBEYE STEAK £ 29.95

all our steak is 28 days aged  
all served with chips or side salad and a choice of  
peppered bone marrow or chimichurri sauce

### LONDON BURRATA SALAD (V) £15.95

compressed apple, kohlrabi, whipped London burrata,  
baby head lettuce, hazelnuts, golden vinegrette  
add marinated grilled chicken for £6

### HEIRLOOM SALAD (VE) £13.95

lettuce, baby tomatoes, roasted beets, cucumber,  
goddess dressing, herbs, edible flowers  
add burrata for £4 or marinated grilled chicken for £6

## SIDES

CHIPS £4.00

TRUFFLE & PARMESAN CHIPS £6.00

ST. MARTINS HOUSE SALAD £5.00

SEASONAL GREENS £5.00

## DESSERTS

CHESHIRE FARM ICE CREAM £6.50

3 scoops of your choice

vanilla, chocolate, white chocolate raspberry with  
oreo, or cream & strawberry, honeycomb

CHOCOLATE CHEESECAKE £8.95

mixed raspberry compote, raspberry coulis

POACHED PINEAPPLE £7.95

poached bruleed pineapple, rum gel, cocoa nib cookie  
(VE)

BRITISH CHEESE BOARD

£9.95 FOR 1 OR £14.95 FOR 2

a selection of boutique British cheese with  
balsamic onion jam, butter, honey, olives,  
figs and seeded sourdough

ETON MESS £8.95

seasonal fruit, house made meringue, vanilla cream

APPLE CRUMBLE (VE) £7.95

seasonal orchard apples with a flapjack  
crumble served with apple sorbet

Please always make your server aware of any allergies and intolerances before placing your order. Not all ingredients are listed on the menu and we do handle many allergens within our kitchens and cannot guarantee all dishes to be allergy free. Information on the fourteen legal allergens is available upon request.

A discretionary service charge of 12.5% will be added to your bill.  
100% of tips and service charge are paid to our team.