

SNACKS

- Marinated olives
3.5
- Green olive & artichoke tapenade, croutons
3.5
- Gougères, fromage blanc, shallot & herb
3.5
- Foie gras parfait, fig chutney
4

SALADS

- Crispy duck salad, broccoli, frisée, maple dressing
8.5
- Greek salad, barrel aged feta
7
- Warm razor clams, garlic, purslane
10
- Grilled aubergine salad, sweet tomato
7
- Quinoa tabbouleh
6

TO START

- Fried baby squid, chilli & lime
6.5
- ½ doz oysters
Rocks 13.5
Natives 18
- Steak tartare
10
- Burrata, Datterini tomato, basil
10.5
- Soupe au Pistou, fresh pesto
6
- Charcuterie board
12
- Crispy tiger prawns, aioli
9
- Sweetcorn tempura, Japanese relish
6.5
- Baby octopus, hummus & piquillos
7
- Yellowfin tuna tartare
10
- BBQ quail, guacamole
10
- Queen scallops, chorizo & apple
14
- Seafood Platter
Crab, langoustine, oysters, mixed tartares
22 per person
Add lobster 19 per person

PASTA

- Hand made gnocchi, 'nduja, fontina
15
- Linguine, bottarga, chilli, lemon
15
- Rigatoni pasta, fresh porcini
16
- FISH
- Cornish cod, harissa crushed potato, crab
19.5
- Steamed bass, tomato & grape relish
15
- Grilled yellowfin tuna, cauliflower tabbouleh
19.5
- Seared Scottish salmon, tobiko, fennel salad
18
- Whole Grilled turbot, artichokes, basil
24 per person
- MEAT
- Daube of beef, young carrots, celery
18.5
- Grilled calf's liver, sweet peppers, olives, sage
17
- Roast baby chicken, tarragon & lemon
16.5
- Welsh lamb rump, merguez, bulgur
19.5
- Whole roast black leg chicken & foie gras
29.5 per person

STEAKS

- Naturally aged, grass fed beef, please ask your waiter to view our selection
- Rump 200g/300g
16/19
- Sirloin 200g/300g
22/29
- Fillet 200/300g
26/34
- Galician Ribeye, charred romaine, piquillos 750g
34 per person
- SAUCES 1.5
- Green peppercorn chimichurri
Béarnaise
Charred tomato salsa
- SIDES 3.5
- Potato purée, roast garlic & olive oil
- French fries
- Cavolo Nero, lemon & chilli
- Baked squash, sage & Parmesan
- Butterhead lettuce, crispy shallots