

À LA CARTE MENU

SERVED EVERY DAY FROM 12.00-15.00 & 17.30-22.00

Potato & rosemary sourdough, onion butter (V) 423kcal

4.80

STARTERS

Giant king prawns, garlic & chilli butter, aioli 235kcal

23.00

Courgette, fennel & basil soup with herb croutons (Vg) 59kcal

9.00

Heritage tomato & pomegranate salad, vegan feta, za'atar, mint & basil (Vg) 382kcal

14.00

Charred mackerel, beetroot & fennel "escabeche", dill sour cream 294kcal

18.00

Seared pigeon, nashi pear chutney, buttered salsify & chicory* 707kcal

19.50

Seared scallops, charred sweetcorn & jalapeño salsa, avocado 361kcal

21.00

Ham hock terrine, remoulade, toasted sourdough 385kcal

13.50

MAINS

Piri piri quail, pearl barley, carrot & star anise, poached plums 694kcal

28.00

Kombu cured halibut, new potato, samphire, capers & dill, dashi beurre blanc 506kcal

34.00

Wild mushroom & kohlrabi pithivier, creamed kale, preserved cep cream (Vg) 639kcal

25.00

Roasted chicken supreme, sautéed peas & Swiss chard, morels, garlic chive & chicken jus 936kcal

28.00

Roasted stone bass, chorizo & harissa chickpeas, red pepper, chermoula 431kcal

29.00

Miso roasted aubergine, tabouleh, pickles & lemon (Vg) 309kcal

19.50

Marinated pork fillet, bbq peach, maitake mushroom, Tokyo turnip, smoked pork sauce 414kcal

27.00

GRILL

COOKED OVER CHARCOAL BRIQUETTES

Steaks are garnished with confit tomato, portobello mushroom, pickled shallot

35 Days dry aged 240g fillet 457kcal

44.00

42 Days dry aged 320g ribeye 985kcal

46.00

35 Days dry aged 280g sirloin (halal) 663kcal

36.00

FOR TWO

Whole native lobster, garlic butter, truffle & Parmesan fries 1994kcal

98.00

35 Days dry aged 990g porterhouse steak 1795kcal

100.00

680g Rack of lamb, black olive crust, Dijon mustard, lamb sauce 1562kcal

98.00

SIDES

Thick cut chips (Vg) 693kcal

6.00

Truffle & Parmesan fries 534kcal

6.50

Crab crushed new potatoes 579kcal

6.50

Sweet potato fries, lemon aioli 689kcal

6.00

Grilled cavolo nero, black garlic chimichurri (Vg) 692kcal

6.50

Sautéed kale, smoked bacon 390kcal

6.00

Portobello mushrooms, garlic butter 191kcal

6.75

Rocket salad, Parmesan & red onion 103kcal

6.00

SAUCES

Peppercorn 156kcal

4.00

Béarnaise 175kcal

4.00

Chermoula 87kcal

4.00

PLAN YOUR NEXT CELEBRATION WITH US
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Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. All prices include VAT.

Adults need 2000 calories a day.

13.5% discretionary service charge will be added to your bill.

*Whilst we take every precaution, we cannot guarantee that all game birds and fowl are free of lead shot.