

A LA CARTE

FOR THE TABLE

Soda bread with whipped butter
£3.50

Focaccia with rapeseed oil and
blackberry vinegar
£3.50

Croissant buns with 'nduja honey
£3.50

STARTERS

Pea velouté with mint oil, and a dill and mascarpone choux bun (V)	£11.00
Pan seared scallops with tarragon marinated tomatoes, sea purslane and charred corn dressing	£12.50
Cod and octopus croquette with 'nduja mayonnaise	£12.50
Smoked ham hock and lardo terrine with pistachio granola, gooseberry gel and bacon gherkin jam (N)	£12.50
Picanha and smoked charlotte potato tartar with oyster emulsion, samphire and olive oil toasted sourdough	£12.00
Burrata with pink peppercorn, grapefruit syrup, sourdough and dill seed crumb and curly endive (V)	£11.50

MAIN COURSES

Roasted guineafowl breast with confit leg pommes Anna, broccoli purée, rainbow chard and a chicken and truffle sauce	£26.00
Fillet of beef with watercress mayonnaise, chive and beef butter, sautéed spinach, roasted garlic rosti and shaved truffle	£45.00
Stone bass with charlotte potatoes, peas, capers, lambs lettuce and caviar	£28.50
Provençal tian tart with tempura courgette petals, basil sorbet and Crottin de Chavignol (V)	£21.00
Vegan flank steak with watercress mayonnaise, sautéed spinach, roasted garlic rosti and shaved truffle (VG)	£27.50
Poached plaice with smoked mussel mousse, pickled grapes, asparagus, samphire and beurre blanc	£28.00
Spinach and ricotta ravioli with roasted garlic and truffle cream and caper berries (V)	£20.00

(N) Contains nuts (V) Vegetarian (DF) Dairy free
For those with specific allergens that would like to know more about the dishes on our menus,
please ask a member of our team who will be glad to assist.

All prices are inclusive of VAT. A discretionary service charge of 10% will be added to your bill.

A LA CARTE

JOSPER GRILL

All dishes in this section have been sourced from our local, award-winning butchers, A Turner & Sons

320g Sirloin steak with triple cooked chips, watercress salad, truffle vinaigrette and Keen's cheddar	£36.00
320g Ribeye steak with triple cooked chips, watercress salad, truffle vinaigrette and Keen's cheddar	£38.00
Spatchcock gochujang poussin with triple cooked chips, watercress salad, truffle vinaigrette and Keen's cheddar	£28.00
To share - 900g T-bone steak with triple cooked chips, watercress salad, truffle vinaigrette, Keen's cheddar, Josper-roasted peppers, chipotle chimichurri and black garlic mayonnaise	£75.00
Sauces Chipotle chimichurri / Gorgonzola butter / Mezcal peppercorn sauce / Black garlic mayonnaise	£2.00
Steak rubs Cardamom & coffee / Dried shiitake & brown sugar / Chipotle & garlic	£1.00

SIDES

Manchego ceasar wedge salad	£5.50
Tenderstem broccoli with Tajin seasoning and anchovy	£5.50
Peas française with wilted little gem and pancetta	£5.50
Mashed potato with bacon gravy and crispy onions	£5.50
Charlotte potatoes with crème fraîche and gouda	£5.50

DESSERTS

Blackcurrant mousse with cassis insert, tarragon tuile and yoghurt sorbet	£11.50
Lemon and olive oil cake with compressed strawberries, limoncello and lemon thyme cream (V) (N)	£12.00
Peach panna cotta with raspberry granita, mint and lime syrup and a honey tuile	£11.50
Mango and white chocolate entremet with coconut and a mascarpone ice cream	£11.50

CHEESE

Selection of cheeses with sourdough crackers and apple ketchup	£14.00
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TO FINISH

Viennetta affogato
£6.50

Cornet with whipped ganache
£3.50

Hand cast chocolates
£3.00