

APERITIF

White Peach Bellini	11
Classic Kir Royale	11
Hugo Spritz	11

SHARING SNACKS

Sweetcorn Ribs, Kombu, Lime	6
Sourdough Bread, Whipped Butter, Smoked Garlic & Black Peppercorn Oil	10
Mersea Oysters, Buffalo Sauce, Ranch Dressing	12

STARTERS

Lamb Shoulder Terrine, Apricot, Radicchio, Black Garlic	9
Beetroot Tart, Whipped Goats Cheese, Blackberries, Almonds	9
Dill Cured Chalk Stream Trout, Horseradish Crème Fraîche, Pickled Cucumber (GF)	11
Treacle Cured Salmon, Waldorf Salad, Buttermilk, Candid Walnuts (GF)	12
Beef Tartare, Confit Egg Yolk, Chive, Crispy Shallot	12

MAINS

Roasted Squash, Sage Gnocchi, Amaretto Dressing, Tenderstem Broccoli, Blue Cheese	21
Sutton Hoo Chicken Breast, Sweetcorn, Girolles, Chicken Butter Sauce, Mustard (GF)	21
Markshall Venison, Plum, Celeriac, Hazelnut, Elderberry Jus	24
Whole Shetland Lemon Sole, Beurre Noisette, Lemon, Parsley, Brown Shrimp (GF)	24
BBQ Monkfish, Nduja Butter Sauce, Chive, Kale (GF)	25
50 Day Aged Longhorn Sirloin, Onion Purée, Roasted Shallot, Beef Fat Crumb, Bone Marrow Jus	26
Longhorn Chateaubriand, Black Garlic Emulsion, Red Wine Jus, Chimichurri(For Two)	65

SIDES

Tenderstem Broccoli, Garlic, Parmesan	5
BBQ Squash, Pine Nut Pesto (GF)	5
Beef Fat Potato Terrine	6
Baked Leeks, Smoked Cheese Sauce	6
Crushed Ratte Potato, Whole Grain Mustard (GF)	6

We are a fresh food kitchen and can amend our dishes to suit all needs, please let our team know about any dietary requirements

An optional 10% service charge will be added to your final bill

(GF) Gluten Free

