

BITES

MILK BREAD & BUTTER	£5.00
WHEATEN BREAD & BUTTER	£5.00
OYSTERS (1/3/6) Au Natural Vietnamese House Hot Sauce	£4/£11/£21
PORK CROQUETTES Pickled Vegetables, Herb Mayonnaise	£7.00

STARTERS

BEEF TARTARE, FROM THE BARREL FILLET Roast Bone Marrow, Parsley, Picked Shallots, Sourdough Crisps.	£15.00
LEEK VINAIGRETTE Isle of Mull Royale, Chicory, Gribiche.	£11.00
WHITE PUDDING Cabinet Mushrooms, Egg, Lardo di Colonnato.	£13.50
CHICKEN WINGS Pickled Vegetables, Shallot Dressing	£14.00
CURED HALIBUT Pickled Cherries, Greenheart Leaves, Smoked Eel Emulsion.	£13.00

MAIN COURSES

BARRA MONKFISH £35.00
Shetland Mussels, Asparagus, Quinoa, Pea Veloute

HAND SHAPED SORPRESINE £22.00
House Grown Shiitake, Buttered Hispi, Double Shucked Peas.

BRAISED LAMB SHOULDER £26.00
Aubergine, Poached Spring vegetables, Anchovies, Crisp Capers.

HIMALAYAN SALT AGED RIBEYE £40.00
Sauce Bordelaise or Café de Paris Butter.

SIDES

Pomme Purée £7
Seared Little Gem, Salad Cream £6.50
Cabinet Mushrooms, Garlic Butter £7.5

DESSERTS

CHOUX AU CRAQUELIN £12.00
Sour Cream Mousse, Plum

CHOCOLATE BAR £15.00
Praline, Caramel, Dark Chocolate, Guinness Ice Cream

MILLE FEUILLE £12.00
White Chocolate, Coffee, Chocolate Ice Cream

SELECTION OF GEORGE MEWES' CHEESES (x3) £18.00
Extra Cheese £4.00 Each