

## BRUNCH

Banoffee waffles & cream  
9.50

Buttermilk pancakes  
*cured bacon & maple syrup  
or blueberries*  
9.50

Grilled corn bread  
*avocado salsa, poached egg*  
9.75

Spiced chicken sandwich  
*crispy bacon*  
15.75

Smoked salmon  
& scrambled eggs  
14.50 / 19.75

Argyll smoked salmon

17.25  
Lobster omelette Thermidor  
23.50

Benedicts  
*classic, Florentine or Arlington  
with hash browns*  
9.25 / 15.75

Baked egg shakshuka  
*feta & shrimps*  
14.50

Salt beef hash  
*double fried egg & mustard sauce*  
13.50

Scrambled duck egg with black truffle  
15.00

## EXTRAS 4.75

Burford Brown eggs - poached, scrambled or fried  
hash browns    wild boar chipolatas    crispy bacon    chestnut mushrooms    grilled tomatoes

## STARTERS

Jerusalem artichoke & truffle soup  
*Pecorino straw*  
8.75

Winter tomato & burnt avocado salad  
*stracciatella, pine nut biscotti*  
13.00

Caesar salad  
9.50  
*with grilled chicken*  
16.50

Bass ceviche  
*passion fruit, chilli  
& plantain crisps*  
13.50

Cornish crab  
*pink grapefruit, spiced avocado  
pistachio*  
18.50

Steak tartare  
13.50/19.75

34 shrimp cocktail  
16.75

## SIDES

Chips, fries, mash or Ratte potatoes 4.75

Honey roasted parsnips with sprout tops 4.75

Cauliflower cheese 5.50

Roasted January King cabbage, shallots & hazelnuts 4.75

Burnt carrots, honey, garlic crisps 4.75

Crispy duck & green mango salad  
*lotus root crisps*  
14.25

Mixed sashimi  
ginger, wasabi  
18.50

Tandoori chicken salad  
*spiced cashews, shaved carrots  
crispy poppadums*  
14.50/21.50

Salmon & avocado poke  
*toasted macadamia, rainbow  
radish & seaweed crisp*  
14.50

Seared scallops  
& glazed pork belly  
*dashi broth, edamame & enoki*  
18.50

Creamed sweetcorn, chilli & basil 5.25

Fried onion rings 4.75

Tender stem broccoli, chilli & almonds 4.75

Spinach, garlic & olive oil 5.50

Shaved winter vegetable salad, kale & pomegranate 5.75

## FISH

Market fish on the bone  
POA

Baked Indian spiced stone bass  
*coconut chutney, shaved fennel salad*  
26.25

Dover sole  
42.00

Chargrilled yellowfin tuna  
*pumpkin hummus, cime de rapa  
& beluga lentils*  
25.75

Roast fillet of cod  
*octopus, chorizo & butter bean stew  
piquillo peppers*  
25.50

## STEAK

Steak frites    130g    21.50

## BRITISH

Yorkshire heritage pure breeds, England

Bridge of Allan, Scotland

Sirloin    320g    36.00  
Bone-in rib eye    420g    37.00

Bone-in rib eye    420g    38.50  
Côte de boeuf *for two*    900g    76.00  
*with bone marrow*

## USDA PRIME

Sirloin    300g    36.00  
Rib eye    320g    39.00

Fillet    220g    43.00  
Chateaubriand *for two*    500g    88.00

## WAGYU

US Snake River sirloin grade 8    200g    68.00    Japanese fillet grade A4    200g    110.00

## Sauces

Béarnaise    Horseradish    Peppercorn    Mushroom    Barbeque    Chimichuri

## MAINS

Sunday only

Roast sirloin of beef  
*with Yorkshire pudding*  
22.50

Indonesian spiced beef & king prawn skewers  
*peanut sauce*  
26.50

Spiced spatchcock chicken  
*pine nuts, vegetable slaw*  
21.75

34 Hamburger  
*Mayfield cheese, Barkham Blue,  
bacon or caramelised onions*  
18.75

Fillet of Glencoe venison\*  
*ruby chard, beetroot  
pickled brambles*  
32.50

Lobster macaroni & shaved black truffle  
33.00

Meatballs with spaghetti  
18.50

Prices include 20% VAT  
Doggy bags available

A discretionary service charge of  
12.5% will be added to your bill

Wifi password: *Herbivore*  
£2 cover charge at table

Please advise us of any allergies

\*Game may contain shot