

STARTERS

GAZPACHO vg	9.95	SALMON SASHIMI	15.95
Chilled soup of tomatoes, peppers, cucumbers & garlic		Sliced high-grade salmon & tartare, with radish, pink ginger & wasabi	
Handpicked crab (5.00)			
ROASTED BONE MARROW	14.50	HAGGIS PAKORA	12.50
Parsley crumb, caramelised red onion, toasted sourdough		Lamb offal tempura, mint & cucumber yogurt	
THREE SCALLOPS	19.50	SMOKED EEL	16.50
Pan fried with seaweed butter		Beetroot & fennel salad, horseradish	
GRILLED SQUID	12.50	WATERMELON & FETA v	12.95
Mild red chilli, wild rocket & lemon		Castel Franco lettuce & mint	
TOMATO & BASIL PIZZETTA	11.50	ALSACE BACON PIZZETTA	12.50
Buffalo mozzarella		Caramelised onion	

PASTA

CRAB LINGUINE	14.50 24.50
Fresh Cornish crab, chilli, parsley & lemon	
CASARECCE v	9.95 18.00
Sicilian 'rolled pasta' with pistachio pesto	

15% discretionary service charge will be added to your bill. All service charges & tips go to our team.

FISH | SHELLFISH

WHOLE CORNISH SOLE 36.50

Pan fried with brown shrimp butter
& spinach

SOFT SHELL CRABS 18.95

Deep-fried in tempura batter,
courgette & radish salad, aioli

GRILLED MONKFISH TAIL 28.50

Charlotte potatoes, samphire &
chervil butter sauce

MEAT | GAME

TANDOORI QUAILS 25.50

Lightly spiced oven baked quails, onion
& parsley salad, flatbread & chutney

LOIN OF VENISON 32.50

Spiced lentils & hazelnuts,
beetroot purée

SEARED CALF'S LIVER 25.50

Creamed potatoes, crispy sage &
bone marrow gravy

BEEF RIBEYE 9oz 42.50

30 day aged, beef fat chips,
bone marrow gravy or chimichurri

PORK BELLY 28.00

Jasmine rice, enoki mushroom & bok choy,
with bak kut teh broth

SMOKING DUCK BREAST 34.95

Seared Gressingham duck breast,
duck heart skewers, braised
chicory & orange salad

THREE SLIDERS 27.50

Lamb & Tzatziki
Chicken & Kimchi
Venison & Foie Gras
With beef fat chips

MARKET GARDEN

BURRATA, TOMATO & 21.95

AVOCADO SALAD v

Pugliese burrata, summer tomatoes,
avocado, basil & virgin olive oil

AUBERGINE PARMIGIANA v 20.50

Layers of fried aubergine, rich tomato
sauce, mozzarella & parmesan
(vegan upon request)

FENNEL, CHICORY & BOTTARGA 18.00

Roasted & raw fennel, with beetroot,
chicory, orange & cured roe dressing

SIDES

BEEF FAT CHIPS	6.25	RUNNER BEANS	5.95
		Black pepper butter	
ZUCCHINI FRITTI	5.95	HOUSE SOURDOUGH	5.50
GREEN SALAD	5.95	CORN RIBS	5.50
House dressing		Smoked paprika	

SAUCES

BONE MARROW GRAVY	4.50	CHIMICHURRI	3.00
SOY CHILLI GARLIC	2.50	AIOLI	2.50

PUDDINGS

LEMON TART	11.95	CHOCOLATE MOUSSE vg	13.00
Blackberry sorbet		Orange & sesame tuile	
BANANA ETON MESS	10.50	DEEP FRIED ICE CREAM	11.50
Bananas, meringue, caramel & lime		Strawberry salsa	
TODAY'S ICE CREAM	4.50	CHEESE PLATE	12.50
Waffle cone or coupe		Selection of British cheeses, crispbread, chutney & cider apples	

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