



SNACKS

Rock oyster, scallion, pickled ginger, ponzu	£4
Tempura crab claw, aioli	£8
Rosemary & sea salt focaccia	£7
Tandoori lamb chop, gunpowder slaw	£9

STARTERS

Steak tartare, confit egg yolk, beef dripping toast	£15
Cured salmon, cucumber pickle, horseradish clotted cream, granny smith	£14
Twice baked souffle 'suisse'	£12
Grilled prawns, green goddess dressing, chilli flakes	£16
Celeriac soup, toasted hazelnut, buttery croutons, truffle oil	£9

MAINS

Seabass, capers, parsley, langoustine, brown butter	£28
Pan roast chicken breast, confit leg croquette, sauce bearnaise, french fries	£28
Barbary duck, salt baked beetroot, pickled fig	£27
Spiced roast cauliflower, raisins, pine nuts, cavolo nero, pistachio pesto	£23
Beef fillet, braised short rib, burnt cauliflower puree, roast shallot	£39

SIDES £6

Triple cooked chips / seasonal vegetables / champ

PUDDING

Ginger steamed pudding, vanilla ice-cream, toffee sauce	£9
Buttermilk pannacotta, stewed apple, nutty crumble	£9
Chocolate caramel tart, salted caramel ice-cream	£10
Cheese, crackers, chutney	£13
Raspberry souffle, raspberry ripple ice-cream	£12

(Add a glass of Palazzina Moscato D'Asti (£8))

Please inform staff of any dietary requirements or allergies as we cannot guarantee that any dish is free from allergens. Please note that a discretionary service charge of 10% will be added to your bill. All pricing is inclusive of VAT at 20%