Whilst you wait

House marinated olives VG GF– 5

Roast beetroot, baba ghanoush, sesame, dill VG – 8

Homemade focaccia, sundried tomato & garlic butter V VGO – 5

Small plates

Moules mariniere, homemade focaccia – 13

Handpicked crab, chilli glazed roll, shellfish bisque - 16

Octopus, nduja, butter bean puree, blood orange GF – 13

Fried polenta, mojo rojo, Whitstable cheddar V - 11

Fried boneless chicken thigh, katsu sauce, spring onions - 11

Smoked duck sausage, cherry tomatoes, fennel, chimichurri DF - 13

Burrata, rhubarb, croutons, sorrel, dill – 15

Large plates

Seared sword fish, caramelised cauliflower puree, salsa verde - 24

Pan fried chicken supreme, wild mushrooms, liver pate, chicken butter sauce - 21

Twice baked cheese souffle, frisse, apple & walnut salad, truffle - 17

Cornish brill, roast leeks, mussel & shellfish pearl barley - 30

Braised pork collar, pickled mooli, char siu sauce – 22

Catch of the day – MP

Ask your server for our steaks & daily specials

Sides

Beef dripping potato salad – 5

Parmesan & truffle mayonnaise fries – 7

Sauteed wild mushroom, garlic crisp - 6

Fried potato terrine – 5

Buttered Tenderstem broccoli, sesame seeds, black garlic GF - 7

Please let our server know of any allergy or intolerance requirements before ordering as all known allergies are present in our kitchen. Service charge is not included in your final bill & left to your discretion, our servers & chefs get 100% of service charge. Please leave us a review on TripAdvisor or Google.