



A La Carte

To begin or to share

Pan fried scallops, sweetcorn purée, dried ham and shallot jus £16

The Wellington steak tartare £18

Crispy ox cheeks with jalapeño mayonnaise £12

Torched and cured mackerel with citrus fruits and avocado £12

Heritage beetroot with truffle honey, hazelnuts and Ashmore goat cheese £10

Chargrilled cauliflower, black quinoa, sultanas, confit tomatoes £10

Main

Salt marsh lamb cutlets, English asparagus, pickled heritage carrots and lamb jus £28

Pan fried halibut, cucumber, baby fennel, watercress emulsion and oyster leaf £32

Poached and grilled chicken, peas, carrots, grelot onions and chicken jus £26

Tasting of asparagus, tomato fondue, parmesan and truffle £21

Caramelised Roscoff onion tart with quail eggs, figs, torn mozzarella and truffle cream £18

Whole Cornish Dover sole meunière 16oz £47



Scotch Black Angus steaks

Fillet	Ribeye	Sirloin	Rump	Picaña
200g £26	200g £22	200g £21	200g £18	200g £22
300g £39	300g £33	300g £32	300g £27	300g £33

Scotch Black Angus to share

650g Ribeye on the bone £50

1kg Porterhouse £90

600g Chateaubriand £69

500g T-bone £54

Sauces - £2

Béarnaise

Chimichurri

Blue cheese

Peppercorn

Sides - £5

Triple cooked chips

Mixed salad with soft herbs

Buttered spinach

Garlic French beans

Tender stem broccoli, chilli and soy

Jersey Royals, mint and butter