

## To Start

Braised Beef, Bone Marrow & Parmesan Arancini  
White Onion Velouté, Tarragon Oil £8

Whipped Goats Cheese  
Heirloom Tomatoes, Mint, Basil & Chilli, Focaccia £8

Thai Crab Crumpet [n]  
Coriander & Chilli Emulsion, Fresh Radish, Toasted Peanut Dukkah £9

Steamed Mussels [gfo]  
'Nduja, Tomato, White Wine, Parsley £8

Burrata [n] [gf]  
Romesco, Roast Peppers, Toasted Almonds, Globe Artichoke, Rapeseed Oil £9

Cumin Lamb Scotch Egg  
Feta, Pea & Broad Bean Fricassée, Mint Salsa Verde £9

## Main Course

Roast Lamb Rump  
Coconut & Saffron Basmati, Pulled Lamb Samosa, Tzatziki, Spinach, Curry Oil £26

Grilled Fillet of Sea Bass [gf]  
Mussels & Clams, Hasselback Potatoes, Samphire, Crab Bisque, Fennel £22

Roast Pork Chop  
Fondant Potato, Smoked Bacon & Black Pudding Faggot, Apple Ketchup, Celeriac Purée, Tenderstem Broccoli £22

Roast Butternut Squash [vgo] [n]  
Goats Curd, Sage, Kale, Toasted Pine Nuts £16

Roast Monkfish  
Confit Potato, Wild Mushroom, Truffle Cream, Chicken & Tarragon Ravioli, Greens £22

Duck Breast  
Duck Fat Rosti Potato, Chicory, Roast Plums, Duck Leg Croquette, Honey & Soy £22

8oz Bistro Rump £24 | 10oz Sirloin £28  
Skin on Fries, Cognac & Peppercorn Cream, Portobello Mushrooms, Little Gem, Parmesan

## Sides

Bread, Oils & Olives £6.50 | Garlic Sourdough £4 | Skin on Fries £4  
Peas & Bacon £5 | Garlic Wilted Greens £5 | Broccoli & Parmesan £5.50

n: Contains Nuts | gf: Gluten Free | df: Dairy Free | vgo: Vegan Option - Please Specify | v: Vegetarian  
We may be able to adapt your dish - please ask

Our food is prepared in areas where cross contamination may occur. Our menu descriptions do not include all ingredients.  
It is important you notify us of any allergies or intolerance before ordering. 100% of gratuities distributed to the staff