

SMALL PLATES

Caramelised onion soup, Gruyère cheese toastie	£7.5	Beetroot salad, hung yoghurt, aged vinegar, smoked almonds (v)	£8
Comté cheese soufflé, Sauternes poached apricots, thyme cream	£8	Scotch egg, herb salt, spiced apple & prune ketchup	£8.5
Baby squid, piquillo peppers, 'nduja sausage	£10	Tempura oysters, seaweed salt, soy ginger dip	£15
Burrata, leeks, black trumpet, pine nuts, truffle dressing (v)	£15.5	Smoked charcuterie, duck, Morteau sausage, ham hock, salt-cured pork belly, pickles	£16.5
Orkney hand-dived scallop, salsa verde	£22		

BREADS

Sourdough & butter £2

Rosemary focaccia & olive oil £2

Baguette & butter £2

LARGE PLATES

Roasted cauliflower, vadouvan sauce, Bombay crumb (v)	£14
Wiltshire truffle gnocchi, charred leeks, chestnuts (v)	£14
Poached Loch Duart salmon, seaweed & lemon butter sauce	£20
Honey-glazed Creedy Carver duck breast, spiced orange sauce	£22
Braised ox cheek, crispy shallots, Bordelaise sauce	£24
28 day dry-aged 8oz rib-eye steak, Béarnaise sauce	£28
Cornish lemon sole, meunière	£32
Konro grilled monkfish, brown shrimp & citrus butter	£32
Grass-fed veal T-bone steak, Morteau sausage, Dijon mustard sauce	£38
28 day dry-aged côte de boeuf (to share), Béarnaise sauce	£95
Cod Kyiv, miso mayo +	£26

(To show our solidarity and support for the people of Ukraine, we will be donating £5 to The British Red Cross Ukrainian Crisis Appeal every time this dish is ordered.)

SIDES

Crushed carrot & swede, aged parmesan	£4
BBQ hispi cabbage, hickory glaze (v)	£4
Gem lettuce, lemon & herb dressing (v)	£4
Beef fat triple-cooked chips	£5
Buttered sprouts, confit chestnuts (v)	£5
Seaweed fries (v)	£5
Smoked buttery mash (v)	£5
Braised puy lentils, smoked bacon	£6
Potato dauphinoise, Vacherin Fribourgeois cheese	£6
Creamed spinach, preserved lemon (v)	£6
Steamed tenderstem broccoli, hazelnut pesto (v)	£6
Wiltshire truffle and mushroom risotto (v)	£8

SWEET PLATES

Classic crème brûlée	£8.5	Floating island, caramel, Kahlúa, coffee sauce	£8.5
Pear crumble, rhubarb sorbet, ginger custard (This dish is prepared to order and will take 20 minutes)	£8.5	Sticky toffee pudding, maple syrup ice cream, candied pecan nuts	£8.5
Passion fruit and chocolate demoulded soufflé	£8.5	Selection of cheeses, fig jelly, crackers	£16.5

TUCK IN TOGETHER

Tarte tatin, spiced Calvados ice cream	£16	Clementine and Grand Marnier trifle	£16
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Feeling 'tip top' after your dining experience with us!? We have popped a 10% discretionary service charge onto your bill and all of this will be shared equally amongst our hard-working team. If you'd like to opt-out that's fine too, just let us know.

Some of our foods contain allergens. Please speak to a member of staff for more information or scan/click the QR code.



