

APPETISER

Warm Sourdough (613 Kcal)
Paprika butter
5.5

Jersey Rock Oyster (Half dozen) (127 Kcal)
Mignonette dressing
25

Cheese Gougères (871 Kcal)
24 months Comte warm cheese
Gougères
9

Olives (245 Kcal)
Whole Green
Nocellara olives
7.5

Arancini (1051 Kcal)
Wild mushroom arancini,
truffle aioli
9

Please note, this is a sample menu. The dishes available in the restaurant on any given day may vary due to the availability of seasonal produce.

STARTER

Invisible Chips
Charity donation to 'Hospitality Action'
1

French Onion Soup (450 Kcal)
Sourdough, gruyere
14

Heritage Beetroot Tart (vg) (903 Kcal)
Smoked almonds, preserved lemon
16

Mushroom Tart (v) (701 Kcal)
King Oyster, Portobello, leeks, mushroom emulsion
17

Tuna Tartare (191 Kcal)
Radish, pickled ginger, chilli, wasabi, shiso, yuzu ponzu
19

Warm Chicken Croquettes (H) (1019 Kcal)
Romesco sauce, candied Macadamia nuts
14

Ham Hock Terrine (916 Kcal)
Piccalilli, pineapple, sourdough
16

Longhorn Beef Tartare (606 Kcal)
Marmite egg yolk jam, Shimeji, Parmesan tuile
19

**Join us every Saturday from 12:30 PM to 4 PM for Bottomless Brunch
and Sunday from 12:30 PM to 4:00 PM for our Sunday Roast**

(V) VEGETARIAN | (VG) VEGAN | (H) HALAL

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. Adults need around 2000 kcal a day. A discretionary 12.5% service charge will be added to your bill. All prices include VAT.

MAIN

Risotto (v) (655 Kcal)
Aged arborio rice, white & green asparagus, wild garlic, Parmesan
(vegan on request)
22

Ratatouille Niçoise (v) (235 Kcal)
Spiced tomato fondue, basil, sourdough
(vegan on request)
21

Pan-Seared Salmon (808 Kcal)
Butternut squash purée, rainbow chard, Romanesco, cauliflower, vermouth velouté
32

Sea Bream (925 Kcal)
Cannellini beans, mussels, sea vegetables, ratte potatoes, Vin jaune sauce
32

Roast Chicken Breast (520 Kcal)
Charred baby leeks, morel mushrooms, confit tomatoes, Chasseur sauce
32

Saddleback Pork Cutlet (1729 Kcal)
Roasted sweetheart cabbage, braised fennel, mustard and sage crumb, toffee apple sauce
36

GRILL

Fillet (540 Kcal)
36-day dry aged 230g
42

Grilled Lobster (688 Kcal) / (1292 Kcal)
Garlic butter
Half 49 / Whole 98

Côte de Boeuf for two (2903 Kcal)
50-day aged 800g bone in rib eye
*Served with fries and peppercorn

sauce
56 per person

Sirloin (H) (794 Kcal)
36-day dry aged 300g
38

Pork Cutlet (730 Kcal)
14-day dry aged 300g
32

SAUCES

Peppercorn
(215 Kcal)
3.5

Red wine jus
(160 Kcal)
3.5

Chimichurri
(182 Kcal)
3.5

Chasseur
(173 Kcal)
4

Bordelaise
(169 Kcal)
4.5

SIDES

French Fries (vg)
(684 Kcal)
5.5

Truffle Fries
With Parmesan
(945 Kcal)
7.5

Potato Purée (v)
(571 Kcal)
6.5

Spring Greens (vg)
(133 Kcal)
6.5

Mixed green salad,
Dijon vinaigrette (vg)
(126 Kcal)
5.5

