

British charcuterie 26 | Sourdough and butter 5

Baked scallops, parsley & garlic butter	11
Smoked beef tartare, pickled shallots, aged parmesan	18
Crab salad, kohlrabi, lemon mayo	25
Spatchcock quail, cherry molasses, Marcona almond	22
Crudo sea bass, salted blueberries, stracciatella, sorrel, Aleppo pepper	19
Burrata, blood orange, basil and pistachio v	18
Baked golden beetroot, feta, golden raisins and chardonnay dressing pb	14
Wye valley asparagus, sheep's yoghurt, black truffle v	23
Cod, smoked fish sauce, trout roe, peas and broad beans	35
Roasted cauliflower, romesco sauce, hazelnuts pb	24
Roast chicken breast, white asparagus, sherry vinegar sauce	30
Potato dumplings, morels, wild garlic, sheep's yoghurt v	32
Lamb rump, turnip purée, mint sauce	42
Beef burger, chilli jam, smoked cheese, harissa onions	28
Filet mignon, potato rösti, peppercorn sauce	49
Grilled monkfish tail, Tropea onion, seaweed butter	37
Hispi cabbage, miso butter v	8
Jerusalem artichokes, rosemary pb	8
Roasted carrots, black treacle dressing v	7
Merinda tomatoes, shallots pb	8
Asparagus, hollandaise v	14
Chips pb	7
Italian leaves, anchovy dressing	8
Jersey Royals, mint v	8



v Vegetarian | pb plant based | gf Gluten free

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill.

Our dish names don't always mention every ingredient.

Please let our team know if you have any allergies, and for full allergen information please ask for the manager