

SMALL BITES

Warm onion bloomer Salted butter	3
Italian olives Gigantas	4
Harissa nuts Almonds, cashews, peanuts	5
Gourmet popcorn Goat cheese, black pepper	5
Artichoke hummus Charred flat bread	5
Buttermilk chicken Jalapenos, coriander relish	6
Deep-fried soft shell crab Sweet chilli sauce	9

STARTERS

Chilled tomato & basil soup Crab, chilli, cucumber	6
Lamb sweetbread fritters Spinach purée, minted yoghurt	9
Seared tuna loin Pickled vegetables, wasabi mayonnaise	10
Foie gras parfait Cherry compote, brioche	11
Scallops in the shell Dulse seaweed, mirin, yuzu	12
Smoked prawn & lobster cocktail Bloody Mary dressing	12
Seared beef fillet White asparagus, parmesan, truffle dressing	11

SALADS

Caesar Smoked chicken, soft hen egg, parmesan	8/15
Feta, watermelon, pumpkin seeds Mint, honey, olive oil dressing	8/15
Roasted Jersey royals, hazelnuts Charred spring onion, smoked mayonnaise dandelion	8/15
Grilled peach, buffalo mozzarella Crisp prosciutto, pine nuts, balsamic	8/15

JOSPER GRILL

The Josper grill is an indoor charcoal BBQ
giving a smoky rich flavour

300g USDA rib-eye, 35 days aged	28
300g USDA strip loin, 35 days aged	28
400gr Whole lemon sole Seaweed, prawn butter	24
King prawn & tuna skewer BBQ sauce	25
Half a corn-fed chicken Lemon, green chilli marinade	18
Baby back pork ribs Trecele, rose harissa glaze	18
Sauces Aioli, Béarnaise, Green peppercorn, Curried ketchup, BBQ sauce	2

SHARING

1kg Tomahawk steak (for 2 people) Fries, salad, grilled field mushrooms	58
1.3 kg Whole Scottish Lobster with garlic butter (for 2 people) Fries, salad, grilled field mushrooms	65

POTS

Slow cooked spiced duck leg Honey roasted turnips, onions, carrots	16
Soy pork belly Cashew, bonito rice, pak choi	16
Madison fish pie Lightly curried lobster, salmon, cod	18
Swiss chard pesto tagliatelle Smoked tomato, fresh peas	15
Cuttlefish, monkfish, tiger prawns Fennel, saffron, aioli	16

DOGS AND HAMBURGERS

Lobster Half lobster, avocado, mayonnaise	18
Londoner Cured pork sausage, caramelised onions, English mustard	14
Currywurst Pork 'frank', curried ketchup, crisp shallots	14
Oyster mushroom melt Oyster mushrooms, béarnaise, Comté cheese	14
Hamburger Brioche bun, pickled red onions, smoked mayonnaise	14
Triple duck burger Duck patty, duck confit, foie gras, celeriac coleslaw, plum sauce	18
Add Crisp bacon, Comté cheese, Caramelised onions	1
Foie Gras	6

SIDES

Celeriac coleslaw, toasted onion seeds	4
Sugar snaps	4
Chorizo baked beans	4
Cauliflower cheese	4
Heirloom tomatoes, red onion	5
Grilled field mushrooms, herb crumbs	4
Wild rocket & parmesan	5
Fries	4
Truffle fries	5

DESSERTS

Pimm's & summer fruit jelly Blood orange sorbet, pumpkin seeds	6
Black sticky gingerbread Carrot & Szechuan pepper puree	6
Bitter chocolate fondant Cherry purée, milk ice-cream	7
Vanilla panna cotta Elderflower poached white peach	7
Passion fruit & red velvet sundae Raspberry sauce	7
Baked Normandy Camembert Croutons, quince jelly	8
Farmhouse cheese English selection, grape chutney, Carr's water biscuits	12

Please ask your waiter if you require any information
regarding allergies or intolerances