

SMALL BITES

Harissa nuts	5
Almonds, cashews, peanuts	
Mixed olives	5
Nocellara del Belice & Gaeta	
Romesco sauce	6
Seeded crackers	
Spicy buttermilk chicken	7
Jalapenos, coriander yoghurt	
Taleggio arancini	8
Radicchio, pickled walnuts & black garlic mayonnaise	

STARTERS

Ox-tail fritter	9
Beetroot ketchup, kohlrabi & apple	
Jerusalem artichoke soup	9
Pickled quince, toasted hazelnuts	
Tuna tataki	12
Sesame puree, charred clementine's & tobiko	
Sautéed Foie gras	12
Campari & blood orange gel, gingerbread, pistachio nuts	
Scallops baked in the shell	12
Smoked carrot puree, crisp bacon, sunflower seeds	
Potted crab & crayfish	12
Cucumber & lemon balm jelly, crostini's	
Lavender seared venison loin	13
Black figs, Oxford blue & honey roasted walnuts	

SALADS

Caesar	9/15
Smoked chicken, soft hen egg, parmesan	
Roast & grilled onion squash	9/15
Seaweed, orange, toasted pumpkin seeds, miso dressing	
Cured Iberian lomo, roast cauliflower	9/15
Chicory, shaved manchego, macadamia nuts, deep-fried egg	

JOSPER GRILL

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

200gr 35 day aged Aberdeen Angus fillet steak on the bone	30
Bone marrow mash, shallot & red wine sauce	
400gr 35 day aged Côte de Boeuf	33
Tuna, monkfish & prawn skewer	28
Black garlic mayonnaise & Japanese radish	
200gr Fillet of halibut	25
Leek, smoked eel, crème fraîche, avruga caviar, shaved black truffle	
Half a corn-fed chicken	18
Lemon & green chilli marinade	

SHARING

1Kg Hereford Tomahawk steak	65
Fries, salad, grilled field mushrooms, béarnaise	
Whole lobster & chateaubriand	75
Fries, purple sprouting broccoli, garlic butter	

SAUCES

Black garlic mayonnaise, Béarnaise, Green peppercorn & whisky, Shallot & red wine sauce	1
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MAINS

Madison fish pie	17
Lightly curried lobster, salmon, cod	
Baked baby celeriac	19
Sautéed girolles, shaved black truffle, roast hazelnuts, leek ash	
Slowly cooked pork cheek	22
Chestnuts, pickled turnips, bacon & smoked paprika mash	
Roast fillet of stone bass	22
Parsnip purée, yuzu jicama, sea vegetables	
Squab pigeon smoked with thyme & rosemary	24
Fondant potato, black grape chutney & toasted almond	

DOGS & BURGERS

Slow cooked curried pork belly	15
Crab apple chutney, bacon & crackling powder	
Hamburger	16
Pickled red onions, smoked mayonnaise, red pepper relish	
Triple duck burger	17
Duck patty, duck confit, foie gras, kohlrabi coleslaw, plum sauce	
Native lobster	18
Native lobster, avocado, celery, mayonnaise	

FLAT BREAD WRAPS

Slow roasted spiced shoulder of lamb	15
Deep-fried goats cheese, red cabbage & mint slaw	
Grilled haloumi	15
Smoked aubergine purée, flat bread, tomato & cumin salsa	
Add	
Crisp bacon, Oxford blue, Comté cheese, Caramelised onions, Fried egg	1

SIDES

Kohlrabi coleslaw, poppy seeds	5
Bacon & smoked paprika mash	5
Macaroni cheese	5
Grilled field mushrooms, herb crumbs	5
Wild rocket & parmesan	5
Buttered carrots, cardamom salt	5
Purple sprouting broccoli, toasted almonds	5
Fries	5
Truffle fries	6

DESSERTS

Trio of coconut & banana (donut, parfait, muffin)	7
Mango puree & toffee sauce	
Yeast parfait	7
Honeycomb, green apple puree, oat crumble	
Sticky toffee & raisin pudding	7
Roasted pecan nuts & custard	
Pistachio & poppy seed cake	7
Rhubarb puree, yoghurt sorbet & violet flowers	
Chocolate & praline fondant	8
Butternut squash & vanilla puree, milk ice cream	
Baked Normandy Camembert	8
Croutons, quince jelly	
English & French cheeses (pasteurised & unpasteurised)	11
Chutney, Carr's water biscuits	

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

CHAMPAGNE

	125ml	Bottle
Moët & Chandon, Brut NV	11	65
Laurent Perrier Brut NV		70
Moët & Chandon, Ice		75
Moët & Chandon, Rose	13	75
Veuve Clicquot Yellow Label Brut		80
Veuve Clicquot Rose		85
Moët & Chandon, Ice Rose		80
Laurent Perrier Rose		125
Dom Pérignon		250
Louis Roederer Cristal		350
Armand de Brignac, Ace of Spades		450

WHITE WINE

	175ml	Bottle
Light, Crisp & Dry		
Catarratto, Ca' di Ponti, Sicilia, Italy 2015	6	22
Gavi, 'La Battistina', Piemonte, Italy 2015	8	28
Sancerre, Philippe Girard Silex, Verdigny-en-Sancerre, France 2014		40
Albariño, La Val Orballo, Rías Baixas, Spain 2015		70
Aromatic & Fruit Driven		
Chardonnay, False Bay, Western Cape, South Africa 2015	7	24
Sauvignon Blanc, Sileni, Marlborough, New Zealand 2016	9	30
Viognier, Cline Cellars, North Coast, California, USA 2015		36
Grüner Veltliner, Sepp Moser, Kremstal, Austria 2015		62
Pouilly Fumé, Le Fusil de Chasse, Pouilly Fumé, France 2014		67
Condrieu, 'Les Grandes Chailées', Rhône, France 2015		80
Fuller Bodied & The Classics		
Côtes du Rhône, Les Trois Bises, France 2014	10	42
Rioja Blanco, Ontañón Vetiver, Aldeanueva, Spain 2015		54
Meursault 1er Cru, Vallet Frères, Côte d'Or, France 2011		135

ROSE WINE

	175ml	Bottle
Grenache Rosé, Percheron, Swartland, South Africa 2016	8	28
Minuit Rose, France, Magnum, 2015		55

RED WINE

	175ml	Bottle
Soft & Easy Drinking		
Nero d'Avola, Il Meridione, Silica, Italy 2015	6	22
Mencia, Pazo de Monterrei, Monterrei, Spain 2015		40
Medium Bodied & Spicy		
Merlot, Helter Skelter, California, USA 2015	7	24
Valpolicella, Montresor, Veneto, Italy 2015		50
Rioja, The Charge, Rioja, Spain 2013		62
Shiraz, Yangarra Estate "PF", McLaren Vale, Australia 2015		80
St. Émilion Grand Cru, Clos de la Cure, France 2012		67
The Classics		
Malbec, Turno de Noche, Mendoza, Argentina 2016	9	30
Côtes du Rhône, La Côte Sauvage, Cairanne, France 2012		35
Barolo 'Flori, Araldica, Piemonte, Italy 2012		57
Rioja Reserva, Valenciso, Ollauri, Spain 2008		70
Gevrey Chambertin, Pierre Bourée, Côte d'Or, France 2013		90
Pomerol, Clos 56, France 2012		135

**125ml serve measures are available upon request. All vintages are subject to change
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