

SMALL BITES

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

STARTERS

Smoked heritage beetroot & robiola Beetroot ketchup, pecan nuts, sprouting lentils	9
English asparagus & Roman cauliflower Deep-fried quail egg, radish, shaved parmesan	10
Rabbit & Parma ham terrine Wilted chicory, fig & mustard seed jam, toasted sour dough	11
Tuna tataki Sesame puree, charred clementine's & tobiko	12
Sautéed Foie gras Campari & blood orange gel, gingerbread, pistachio nuts	12
Scallops baked in the shell Smoked carrot puree, crisp bacon, sunflower seeds	12
Potted crab & crayfish Cucumber & lemon balm jelly, crostini's	12

SALADS

Caesar Smoked chicken, soft hen egg, parmesan	9/15
Buffalo mozzarella & white peach Shaved fennel, roast pinenuts, fennel pollen, basil cress	9/15
Cured Iberian lomo, roast cauliflower Chicory, shaved manchego, macadamia nuts, deep-fried egg	9/15

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

SHARING

1Kg Double rib of Hereford beef Fries, salad, grilled field mushrooms, béarnaise	65
Whole lobster & chateaubriand Fries, purple sprouting broccoli, garlic butter	75

SAUCES

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

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

DOGS & BURGERS

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

FLAT BREAD WRAPS

Slow roasted spiced shoulder of lamb Deep-fried goats cheese, red cabbage & mint slaw	15
Grilled haloumi Smoked aubergine purée, flat bread, tomato & cumin salsa	15
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
English asparagus	6

DESSERTS

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

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

CHAMPAGNE

	175ml	Bottle
Möet & Chandon, Brut NV	11	65
Laurent Perrier, Brut NV		70
Möet & Chandon Ice		75
Möet & Chandon Rosé	13	75
Veuve Clicquot Yellow Label Brut		80
Möet & Chandon Ice Rosé		80
Veuve Clicquot Rosé		85
Laurent Perrier Rosé		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 2016	6	24
Gavi, 'La Battistina', Piemonte, Italy 2015	9	32
Sancerre, Phillippe Girard Silex, France 2015		40
Grüner Veltliner, Sepp Moser, Kremstal, Austria 2015		53
Albariño, La Val Orballo, Rías Baixas, Spain 2015		70
Aromatic & Fruit Driven		
Chardonnay, Flase Bay, Western Cape, South Africa 2016	7	25
Sauvignon Blanc, Sileni, Marlborough, New Zealand 2016	8	30
Juan Gil Moscatel Seco, Jumilla, Spain 2015		38
Viognier, Cline Cellars, North Coast, California, USA 2015		43
Domaine de Maltaverne Pouilly Fumé 'L'Ammonite', Loire, France 2015		63
Condrieu, 'Les Grandes Chailées', Rhône, France 2015		80
Fuller Bodied & the Classics		
Chateau L'Ermitage Blanc, Costières de Mimes, France 2015	10	42
Domaine de la Motte, Chablis, Bergundy, France 2015		54
Meursault 1er Cru, Vellet Frères, Côte d'Or, France 2011		135

ROSÉ WINE

	175ml	Bottle
Grenache Rosé, Percheron, Swartland, South Africa 2016	8	28
Cape Coral Circustance Rosé, South Africa, 2016		40
Rimmarsq Rosé, France, Magnum, 2015		75

RED WINE

	175ml	Bottle
Soft & Easy Drinking		
Nero d'Avola, Il Meridione, Sicilia, Italy 2015	6	24
Pinot Noir, El Viejo del Valle, Valle Central, Chile 2015	8	28
Mencia, Pazo de Monterrei, Monterrei, Spain 2015		40
Pinot Noir, The Cloud Factory, Marlborough, New Zealand 2014		51
Medium Bodied & Spicy		
Merlot, Helter Skelter, California, USA 2015	7	24
Tabali, Pedregoso, Gran Reserva, Carmenere, Chile 2013	10	42
Valpolicella, Montresor, Veneto, Italy 2015		50
Rioja, The Charge, Rioja, Spain 2013		62
St. Émilion Grand Cru, Clos de la Cure, France 2012		67
Shiraz Estate "PF", McLaren Vale, Australia 2015		80
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
Tain Crozes Hermitage Classique, Rhône, France 2015		70
Gevrey Chambertain, 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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