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|---|---|-------|--|---|
| SNACKS  | <b>Poppy seeded bread</b> , cep butter  | 2     |  |   |
|   | <b>Harissa nuts</b> , almonds, cashews, peanuts   | 5     |  |   |
|   | <b>Mixed olives</b> , Nocellara del Belice & Gaeta  | 5     |  |   |
|   | <b>Tallegio arancini</b> , radicchio, pickled walnuts & black garlic mayonnaise                         | 8     |  |   |
| STARTERS  | <b>Smoked heritage beetroot &amp; robiola</b> , beetroot ketchup, pecan nuts, sprouting lentils         | 10    |  |   |
|   | <b>English asparagus &amp; Roman cauliflower</b> , deep fried quails eggs, radish, shaved parmesan      | 10    |  |   |
|   | <b>Rabbit &amp; foie gras terrine wrapped in Parma ham</b> , wilted chicory, fig & mustard seed jam     | 11    |  |   |
|   | <b>Smoked ham hock &amp; pigs trotter fritter</b> , pickled turnips, poached gooseberries, roasted oats | 11    |  |   |
|   | <b>Tuna tataki</b> , sesame purée, charred clementine's & tobiko  | 13    |  |   |
|   | <b>Scallops baked in the shell</b> , smoked carrot purée, crisp bacon, sunflower seeds                  | 13    |  |   |
|   | <b>Potted crab &amp; crayfish</b> , cucumber & lemon balm jelly, crostini's                             | 13    |  |   |
| SALADS  | <b>Caesar</b> , smoked chicken, soft hen egg, parmesan  | 10/15 |  |   |
|   | <b>Buffalo mozzarella &amp; white peach</b> , shaved fennel, roast pinenuts, fennel pollen, basil cress | 10/15 |  |   |
|   | <b>Smoked &amp; confit duck salad</b> , pomegranate, dandelion leaves, soy dressing, sesame seeds       | 10/15 |  |   |
| JOSPER GRILL  | <b>400gr 35 day aged Côte de Boeuf</b>  | 33    |  |   |
|   | <b>200gr 35 day aged Aberdeen Angus fillet steak</b> , bone marrow mash, shallot & red wine sauce       | 30    |  |   |
|   | <b>Half a corn-fed chicken</b> , lemon & green chilli marinade  | 18    |  |   |
|   | <b>Madison duck burger</b> , duck patty, duck confit, foie gras, kohlrabi coleslaw, plum sauce          | 18    |  |   |
|   | <b>Hereford beef-burger</b> , pickled red onions, smoked mayonnaise, compté, crisp bacon                | 16    |  |   |
|   | <b>Tiger prawn &amp; yellow fin tuna skewer</b> , black garlic mayonnaise & Japanese radish             | 29    |  |   |
|   | <b>SHARING</b>  |       |  |   |
|   | <b>1Kg double rib of Hereford beef</b> , fries, salad, grilled field mushrooms, béarnaise               | 67    |  |   |
|   | <b>Whole lobster &amp; chateaubriand</b> , fries, tenderstem broccoli, garlic butter                    | 75    |  |   |
|   | <b>SAUCES</b>   |       |  |   |
| Black garlic mayonnaise, Béarnaise, Green peppercorn & whisky, Shallot & red wine sauce | 1   |       |  |   |
| MAINS   | <b>Risotto bianco</b> , sautéed king oyster mushrooms, parsley oil, shaved black truffle                | 20    |  |   |
|   | <b>Native lobster roll</b> , celery, avocado mayonnaise   | 20    |  |   |
|   | <b>Braised neck fillet of lamb</b> , English spring vegetables, olive oil mash & mint                   | 25    |  |   |
|   | <b>Roast fillet of stone bass</b> , squid and aubergine ragout, green olive tapenade, basil             | 25    |  |   |
|   | <b>Squab pigeon smoked with rosemary &amp; thyme</b> , fondant potato, black grape chutney              | 25    |  |   |
|   | <b>Open ravioli of lobster &amp; yuzu jicama</b> , pea purée, cep & dashi broth                         | 25    |  |   |
| SIDES   | Kohlrabi coleslaw, poppy seeds  | 5     | Buttered carrots, cardamom salt          | 5 |
|   | Olive oil mash  | 5     | Macaroni cheese                          | 5 |
|   | Tenderstem broccoli, toasted almonds  | 5     | Datterini tomatoes, red onions and basil | 5 |
|   | Grilled field mushrooms, herb crumbs  | 5     | Fries                                    | 5 |
|   | Wild rocket & parmesan  | 5     | Truffle fries                            | 6 |
|   | English asparagus   | 6     |  |   |