

STARTERS

- Gazpacho soup | 9
Foccacia croutons, horseradish (VG)
- Burrata | 13.50
Isle of Wight tomatoes, pesto, aged balsamic (V)
- Stone bass ceviche | 13
Orange, avocado, plantain crisps
- Beef carpaccio | 12
Ponzu, pickled daikon, wasabi & sesame
- Pulled spiced lamb shoulder | 12
Broad bean hummus, mint & pomegranate relish
sourdough cracker
- Cobb salad | 11/17
Smoked chicken, soft hen's egg, crisp bacon
buttermilk ranch dressing
- Watermelon & feta salad | 11/17
Pistachio dukkah, cucumber, mint (V)

MAINS

- Baked fillet of hake | 26
Datterini tomatoes, capers, olives
fried parmesan polenta
- Hot & sticky Korean chilli poussin | 25
Asian cabbage slaw, sesame, bonito flakes
- Beetroot risotto | 19
Cashew 'ricotta', maple-glazed beets, pecans
(VG)

JOSPER GRILL

- 250g British grass-fed sirloin | 28
Fries, watercress
- 300g British grass-fed rib-eye | 35
Fries, watercress
- 1 kg British grass-fed rib of beef | 80
For two to share, fries, watercress
- Surf 'n' turf | 36
250g sirloin, garlic butter prawns, fries
- Lamb cutlets | 28
Pomegranate molasses, tabbouleh, mint yoghurt
- Madison burger | 17
Beef patty, Red Leicester, house pickles
secret sauce, fries
- Grilled whole native lobster | 49
Chipotle & lime butter, fries, green salad

SAUCES | 2.50 each

- Blue cheese & bourbon, Bearnaise
- Green peppercorn

SIDES

- Rosemary focaccia | 4
Olive oil, balsamic
- Fries | 4.5
- Truffle & parmesan fries | 6
- Minted new potatoes | 5
- Spring greens, chipotle butter | 4
- Isle of Wight tomato salad | 5
balsamic dressing
- Mixed leaf salad | 4

DESSERTS

- Baked choc chip skillet cookie | 16
Milk ice cream (for two to share)
- Artisan British cheeses, quince, oatcakes | 14
Cornish Kern, Maida Vale, Colston Bassett Stilton,
Golden Cross
- Sticky pistachio & olive oil cake | 9
Strawberries, strawberry sorbet
- Chilled coconut rice pudding | 8
Mango, passion fruit (VG)
- Warm chocolate fondant | 9
Salted caramel ice cream, honeycomb
- Strawberry sorbet | 6
Three scoops (VG)
- Salted caramel truffles | 4

WINE AND SPARKLING

Sparkling 125ml		
Chandon Brut NV, Argentina	11.5	
Nyetimber Classic Cuvée NV, West Sussex, England	12	75
Moët & Chandon Brut NV, France	15	69
Moët & Chandon Rosé, France	16	95
Moët & Chandon Ice, France	17	99
Moët & Chandon Ice Rosé, France	19	110
White 175ml		
Ca' di Ponti, Catarratto 2018, Sicilia, Italy	7.5	27
Star Crossed, Chardonnay 2018, Victoria, Australia	7.5	29
Sileni Satyr, Sauvignon Blanc 2018, Marlborough, New Zealand	8.5	32
La Battistina, Gavi, Cortese 2018, Piemonte, Italy	8.5	35
Château L'Ermitage Costières de Nîmes, Rhône Blend 2018, Rhône, France	10	42
Rosé 175ml		
Cape Heights Cinsault Rosé 2018, South Africa	8	27
Clarete, Bodegas Ontañón 2018, Rioja, Spain	9	35
M de Minuty, Provence 2018, Provence, France	14	60
Red 175ml		
Meridione, Nero d'Avola 2018, Sicilia, Italy	7.5	28
El Viejo del Valle, Pinot Noir 2017, Central Valley, Chile	8	29
Les Oliviers, Merlot 2018, Languedoc, France	7.5	30
Turno de Noche, Malbec 2019, Mendoza, Argentina	9.5	34
The Cloud Factory, Pinot noir 2018, Marlborough, New Zealand	14	50
Sweet 75ml		
Sauternes Ginestet Clasique 2016, Bordeaux, France	7	

Please note the vintages listed are subject to change.
Wines by the glass can be served in measures of 125ml on request. All the wines featured on this list contain sulphites.

(VG) Vegan, (V) Vegetarian. Food allergies and intolerances must be notified before ordering. Please speak to a manager or member of staff before ordering.
Menu is subject to seasonal and market availabilities. Please note, a discretionary 12.5% Service charge will be applied to your bill.