

Menu

Canapes

Irish rock oysters, rhubarb mignonette,	£4.50/£24 for 6
Homemade soda bread, Xo butter	£4.00
Beef nugget, Russian sauce, cheese pickles	£7.00
Prawn toast, sesame, lardo	£7.00
Beef tartar, parmesan tart, pickled mushroom	£9.00

Small Plates

Cured stonebass, passionfruit, jalapeno, miso	£14.00
Toasted gnocchi, wild mushrooms, shallot puree, rainbow chard	£13.00
Slow braised shin of beef, potato dumplings, miso mayonnaise, montgomery cheddar	£13.00
Mangalitzta brawn, gherkin ketchup, gem lettuce, pork scratchings, anchovies	£14.00
Cuttlefish arancini, curry emulsion, tongarashi	£12.00
Charred asparagus, slow cooked Arlington egg, truffle hollandaise, crispy shallots	£12.00

Large Plates

Sladesdown duck breast, parmentier potatoes, squash puree, rainbow chard, jus	£28.00
Cornish scallops, tikka masala sauce, roe, coconut	£22.00
Lake district 28 day aged Sirloin steak, garlic and parsley butter	£40.00
Brixham hake, confit leeks, roast artichoke, smoked haddock chowder	£26.00

Sides

Mixed cherry tomatoes, hazelnuts, balsamic, basil cress	£4.50
Confit potato, truffle foam	£8.00
Grilled hispi cabbage, caesar dressing, breadcrumbs, parmesan	£6.00
Buttered heritage kale	£6.00

Puddings

Choux, pistachio ice cream, chocolate mousse	£13.00
British cheese plate, chutney, malt loaf	£14.00
Rhubarb and lemon baked Alaska	£13.00
Jamaican ginger bread, banana ice cream	£10.00

Please talk to your server about any allergies

Due to the size of the kitchen all items may contain traces of nuts and allergens

A discretionary service charge of 12.5% will be added to all bills