

"After a good dinner one can forgive anybody, even one's own relations."

Oscar Wilde

NIBBLES

House Sourdough Whipped Cultured Butter | £6

Truffle & Parmesan Arancini (V) | £11

Cauliflower Popcorn Spring Onion, Chilli, Teriyaki Sauce (V) | £8

Crispy Squid Salsa Verde Mayo | £11

STARTERS

Parsnip Velouté Spiced Seeded Granola (V) | £8

Mushroom Pâté Onion Marmalade, Toasted Sourdough (V) | £9

Beef Tartare Oyster Emulsion, Capers, Tabasco, Crispy Onions, Toasted Sourdough | £14

Confit Duck Leg Beetroot & Bitter Leaf Salad, Citrus Dressing | £14

King Prawn Cocktail Charred Baby Gem, Cucumber, Sriracha Mayo | £13

MAINS

Grilled Hake Wilted Spinach, Warm Buttermilk Tartare Sauce | £24

Monkfish Chorizo & White Bean Cassoulet, Tarragon | £34

Butternut Squash Gnocchi Black Kale, Roasted Pumpkin Seeds, Ricotta (V) | £19

Chicken Milanese Rocket Salad, Salsa Verde, Koffman Fries | £23

Smoked Haddock Linguine, Chilli, Parsley, Capers | £20

Slow Cooked Beef Shin Ragu Rigatoni, Pecorino | £26

Wagyu Burger Streaky Bacon, Brie, Red Onion Jam, Baby Gem Lettuce, Black Truffle Mayo & Truffle Fries | £26

Miso Glazed Aubergine Chilli, Spring Onion, Coriander, Coconut Rice (V) | £19

Soy & Honey Glazed Octopus Tenderstem Broccoli, Puffed Wild Rice, Wasabi Dressing | £28

FROM THE GRILL

Pork Cutlet | £24

Rose Veal Escalope | £28

30-Day Dry Aged Bavette Steak | £25

35-Day Dry-aged Sirloin £36

28-Day Dry-aged Côte De Boeuf 28oz For 2 to share | £90

Please note that achieving the perfect medium-rare Cote De Boeuf requires a 45-minute cooking time.

All Served with Koffman Fries, Rocket & Choice of: Peppercorn, Béarnaise, Chimichurri or Wild Mushroom Cream

SIDES | £5

Koffman Fries | Maple Glazed Chantenay Carrots | Gem Lettuce with Balsamic Vinaigrette | Tenderstem Broccoli & Roasted Hazelnuts | New Potatoes, Parsley & Garlic Butter | Roasted Hispi Cabbage, Black Garlic Emulsion

