

CURED PLATES

MEAT PLATE 15

Fennel & pepper salami

Wagyu beef salami

Coppa

FISH PLATE 15

Chalk Stream trout pastrami

Sloe gin cured salmon

OYSTERS*

2 SHELLS 6 SHELLS

NATURAL 7.5 22.5

Served with mignonette dressing, tabasco & lemon

TEMPURA 7.5 22.5

Served with oyster emulsion, chilli & coriander

CAVIAR 50g

ROYAL OSCIETRA CAVIAR 125

Served with blinis, soured cream & chives

TO START

BEEF FILLET TARTARE 20

Black garlic, mushroom, confit egg yolk & sourdough crostini

SMOKED HAM TERRINE 18

Celeriac, apple & piccalilli

SMOKED MI-CUIT TROUT 18

Watercress, radish, tiger's milk

SPICED CRAB SALAD 22

Nashi pear, brown crab ice cream & sourdough

SALT BAKED CELERIAC 18

Pickled roots, winter truffle & celeriac dashi

ROSCOFF ONION 18

Lincolnshire poacher, sourdough croutons & French onion broth

MAINS

TANDOORI MONKFISH 44

Coriander and mint chutney, mango relish, curried mussel, fennel & monkfish bhaji

LINE CAUGHT COD 38

Purple sprouting broccoli, preserved lemon, baby courgette & sauce vin jaune

BBQ SQUAB PIGEON 40

Pear, radicchio, Cropwell Bishop Stilton & pickled walnut

DEVONSHIRE LAMB 44

Lamb cannon, shoulder 'hotpot' boulangere, sweetbread, turnip, anchovy, wild & black garlic

WILD MUSHROOM AGNOLOTTI (V) 32

Maitake, Old Winchester, almond & quinoa granola

SPICED CAULIFLOWER STEAK (V) 34

Almond butter sauce, mango relish, coriander & mint chutney, toasted almond

**We are meticulous in handling and serving raw shellfish, however please be aware there is an associated risk with raw products.*

Please inform us of any dietary requirements or allergies you may have.

A discretionary 10% service charge is added to all our bills.

STEAK

Served with triple cooked chips, onion ring & dressed baby leaves

Add béarnaise sauce +5

Add peppercorn sauce +4

Add red wine jus +4

Add bordelaise sauce +5

8oz SIRLOIN	37
10oz RIB-EYE	40
8oz FILLET	46
28oz BOSTON CHOP <i>(For two people)</i>	95

SIDES

TRIPLE COOKED CHIPS	6
<i>Add parmesan +2</i>	
BUTTERED BBQ HISPI CABBAGE (V)	6
PURPLE SPROUTING BROCCOLI (V)	6
<i>Sautéed with garlic</i>	
DRESSED SIDE SALAD (V)	5
POMMES PURÉE	5

DESSERTS

YORKSHIRE RHUBARB SOUFFLÉ	18
<i>Bird's custard ice cream, ginger</i>	
ENGLISH APPLES	15
<i>Tarte fine, Madagascan vanilla & Bramley apple pie</i>	
GRANDPA'S COFFEE ICE CREAM	12
<i>Mascarpone mousse, Marsala caramel, coffee liquor & chocolate coffee crumb</i>	
CHOCOLATE DELICE	16
<i>Salted caramel & banana ice cream, honeycomb</i>	
SELECTION OF 4 BRITISH CHEESES	20
<i>Quince, walnut bread & crackers</i>	