

## SNACKS

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NOCELLARA OLIVES 4

SPICY BAR NUTS 3.5

CRISPY BBQ PIG'S EARS 4.5

## CURED PLATES

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MEAT PLATE 15

*Fennel & pepper salami*

*Wagyu beef salami*

*Coppa*

FISH PLATE 15

*Chalk Stream trout pastrami*

*Sloe gin cured salmon*

## OYSTERS\*

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2 SHELLS 6 SHELLS

NATURAL 7.5 22.5

*Served with mignonette dressing, tabasco & lemon*

STEAMED 7.5 22.5

*Served with mignonette dressing, tabasco & lemon*

TEMPURA 7.5 22.5

*Served with oyster emulsion, chilli & coriander*

## CAVIAR 50g

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ROYAL OSCIETRA CAVIAR 125

*Served with blinis, soured cream & chives*

## TO START

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OXTAIL 18

*Black garlic, ox tongue, mustard emulsion & onion consommé*

SMOKED HAM TORTELLINI 22

*Winter truffle, parsley veloute*

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

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TANDOORI MONKFISH 44

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

CORNISH SOLE 40

*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

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*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

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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

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