

Espresso Martini Vodka, coffee liqueur, espresso, vanilla syrup 11 French Martini Vodka, raspberry liqueur, pineapple juice

Apple Sazerac

Apple-infused rye whiskey, cognac, bourbon, bitters 12

| Negroni |
|----------------------|
| Gin, sweet vermouth, |
| Campari |
| 11 |

LITTLE PLATES

| Sourdough bread, whipped butter | 3.5 |
|---|-----|
| Whipped cod's roe, Chicken skin, radishes | 8 |
| Blood orange, radiochio, caramelized walnuts, grape mustard vinaigrette (VG) | 8 |
| Haddock goujons, Scotch bonnet mayo, pickled vegetables | 8.5 |
| Baked St Marcellin cheese, Fried new potatoes, pickles & radish (GF) | 10 |
| Ham hock terrine, pickled cucumber & onions | 8.5 |
| LARGE PLATES | |

| Corn–fed Chicken supreme , duck fat carrot, braised leeks | 21 |
|---|------|
| Pork Ragu , orecchiette pasta, parmesan | 18 |
| Mushroom risotto, oyster mushrooms, toasted pinenuts | 18 |
| Cauliflower steak, roasted red onions, dukkah, pickled beetroot, pomegranate (VG) | 17.5 |
| Fish & chips on the bone huss , tartar sauce, minted peas, triple cooked chips | 18 |

| Dry aged Steaks | 25 |
|------------------------------|----|
| 275g Rump | |
| 300g Sirloin | 32 |
| 1kgTomahawk (2–3ppl) (45min) | 75 |

All Steaks served with

Green peppercom sauce, triple cooked chips, seasonal leaf & red onion salad (gf)

ON THE SIDE (VG)(GF) 4.5 each

| Triag | Triple cooked chips | Seasonal greens, |
|-------|----------------------|------------------|
| Fries | I fiple cooked chips | chilli, garlic |
| | | |

SOMETHING SWEET

| Blood orange pannacotta, brown butter crumb (GF) | 7.5 |
|--|---------------|
| Basque cheesecake, Cherry compote | 7.5 |
| Apple Crumble, dulce de leche ice cream(v) | 7.5 |
| Skillet cookie, vegan chocolate ice cream (VG) | 7.5 |
| Ice cream & sorbets (vg) (vo) | Per scoop 3.5 |
| Cheese plate, Godminster organic cheddar, Rosary ash goat 's, Kentish blue, pear | 10 |
| chutney, crackers | |

SOMETHING SPECIAL

Chardonnay, Buena Vista, 2020, USA | 85 Pintia, Mandolas, Dry Furmint, Oremus, 2020, Hungary | 70 Rully Blanc 1er Cru, La Pucelle, 2021, France | 110 Condrieu, Les Mandouls, 2022, France | 110 Meursault, Les Petits Charrons, 2020, France | 125 Puligny-Montrachet, Les Corvees, 2021, France | 190

SPARKLING WINE

(125ml/Bottle)

Ca'del Console, Prosecco, Extra Dry, NV, Italy | 8/38 Silver Reign, Chardonnay, England, Kent | 10/50 Champagne, Drappier Carte d'Or Brut, NV, France | 80

WHITE WINE

(175ml/Bottle)

Valdemoreda, Macabeo, 2021, Italy | 7.50 / 28 Buitenverwachting, Sauvignon Blanc, 2022, SA | 8 / 34 Castel Firmain, Chardonnay, Mezzacorona, 2022, Italy | 8 / 33 Pinot Grigio, Terre del Noce DOC, 2022, Italy | 8 / 32 Chin Chin, Vinho Verde, Quinta do Emirizio, 2022, Portugal | 7.5 / 29 Picpoul de Pinet, St Clair, Luvignac, 2022, France | 9 / 35

RED WINE

(175ml/Bottle)

Angelo, Montepulciano d'Abruzzo, 2021, Italy | 7.5/29 Finca la Colonia Collection, Malbec, Bodega Norton, 2022, Argentina | 8.5/33 Les Parcs, Pinot Noir, Loire, Guy Allion, 2021, France | 9.5/38 Mathilda, Shiraz, Tournon, Victoria, 2019, Australia | 9.5/38 Chateau La Plaige, Bordeaux Superior, 2019, France | 9/35 Rioja Crianza, Promenesa, 2020, Spain | 9.25/37

ROSE WINE

(175ml/Bottle)

Domaine Olivier Coste, Languedoc-Roussillon, 2022, France | 8/33 Saint-Roch les Vignes Rose, Les Maitres Vignerons, Provence, 2021, France | 9.6/39

PORT & SHERRY

(50ml/Bottle)

Ferreira Dona Antonia 10 Year Tawny Port | 5/60 Sherry, Pedro Ximenez Montegado | 5.90/45

 (n) contains nuts (gf) gluten free (v) vegetarian (vg) vegan (vo) vegan optional (s) sulphur dioxide We only use the best farms & suppliers in the UK
Please see your server for any dietary / allergen information. Dishes may contain traces of nuts. 12.5% optional service charge will be added to your bill. Filtered water 1.00