



KITCHEN

Aperol Spritz
Aperol, prosecco, soda

10

Aviation
*Gin, Luxardo Maraschino,
crème de violette, lemon*

12

Apple Sazerac
*Apple-infused rye whiskey,
cognac, bourbon, bitters*

12

Sea Legs
*Mezcal, Islay whisky,
orgeat, lime, celery bitters*

13

LITTLE PLATES

Sourdough bread , whipped butter	3.5
Padron peppers , smoked Maldon Sea salt (VG)	7
Ox cheek croquettes , scotch bonnet mayonnaise	8
Beetroot & goats cheese tart , whipped ricotta, Ras-el hanout onions & toasted hazelnuts (N)	8.5
Baked St Marcellin cheese , fried new potatoes, pickles & radish (GF)	10
Whipped Smoked cod's roe , crostini, seaweed	8.5
Ham hock terrine , Romescopiccalilli (GF)	8
Cured Sea trout , horseradish mayonnaise & thyme cracker	8.5

LARGE PLATES

Confit corn-fed chicken leg , roasted datterini tomato, grilled spring onion & n'djua salsa (GF)	20
Cauliflower steak , roasted red onions, dukkah, pickled red chilli & pomegranate (VG)	17.5
Slow roasted lamb belly , puy lentils, goats cured & mint salsa verde (GF)	19.5
Cod fillet , roast new potatoes & artichokes, velouté sauce & trout roe (GF)	19.5
Potato gnocchi , Spinach puree, toasted walnuts, pecorino, mushrooms & poached egg (V)	18.5
Beer battered halibut , minted peas, tartar sauce & triple cooked chips	20

Dry aged steaks

275g Rump	25
300g Sirloin	32
1kg T-bone steak (2-4 ppl) (45mins)	84

*All Steaks served with
Green pepper corn sauce, Triple cooked chips, seasonal leaf & red onion salad (gf)*

ON THE SIDE (VG)(GF) 5 each

Fries	Triple cooked chips	Seasonal greens, chilli, garlic
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SOMETHING SWEET

Basque cheesecake , blackberry coulis (GF)	8
Chocolate mousse , Chantilly cream & peanut brittle	7.5
Custard profiteroles , chocolate sauce	7.5
Skillet cookie , vegan chocolate ice cream (VG)	7.5
Ice cream and sorbet	Per scoop 3.5
Cheese plate , Godminster organic cheddar, Rosary ash goat 's, Kentish blue, pear chutney, crackers	10

(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

SOMETHING SPECIAL

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 Plaigne, 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