



— D I N N E R —

served from 5.30pm

SNACKS

Gordal olives vG	£5
with orange and fennel	
Sourdough, cultured butter v	£4.50
Padrón peppers vG	£6.50
flaky salt	
Ibérico ham croquetas	£4 each / 3 for £11
Whipped cod's roe	£8
potato crisps, chive	

STARTERS

Jerusalem artichoke soup v	£9
hazelnut, brown butter	
Burrata v	£12.50
datterini tomatoes, basil, Amalfi lemon	
Cured trout	£13
buttermilk, cucumber, dill	
Chicken liver parfait	£11
toasted brioche, fig chutney	
Hand-dived scallops*	MP
brown butter, capers, sea herbs	
Grilled octopus	£15
'nduja, white beans, salsa verde	

MAINS

Braised beef short rib	£28
horseradish mash, buttered greens	
Gnocchi v	£19
wild garlic, pecorino, pine nuts	
Whole plaice	£26
brown shrimp butter, samphire	
Dexter ribeye, 300g	£34
triple-cooked chips, peppercorn sauce	
Whole turbot, to share(<i>for two</i>)	£14 per 100g (min. 800g)
seaweed butter — allow 35 minutes	
Salt-baked celeriac vG	£21
truffle, chestnut, hazelnut	
Whole roast duck(<i>to share</i>)	£75
for two — 48 hours' notice	

SIDES

Triple-cooked chips vG	£6
Buttered greens v	£5.50
Leaf salad, mustard dressing vG	£5
Horseradish mash v	£6

PUDDINGS

Burnt Basque cheesecake v	£9
rhubarb	
Blood orange sorbet vG	£7
Sticky toffee pudding v	£9
muscovado ice cream	
British cheese v	£12
oatcakes, quince	

Add a glass of Sauternes £9

TO DRINK

COCKTAILS

Negroni £12

gin, Campari, sweet vermouth

gin

Old Fashioned £13

bourbon, demerara, bitters

bourbon

Martini £13

gin or vodka, dry vermouth, twist or olive

gin or vodka

Gin / vodka · Twist / olive

Aperol spritz £10

Aperol, prosecco, soda

Aperol

BY THE GLASS

Crémant de Loire, Brut NV 125ml £8 / bottle £42

Domaine de la Gachère · Loire · Chenin Blanc

Grüner Veltliner 2022 125ml £7 / 175ml £9.50 / bottle £38

Weingut Bründlmayer · Kamptal · Grüner Veltliner

Chenin Blanc 2021 125ml £7.50 / 175ml £10 / bottle £40

Domaine Huet · Vouvray · Chenin Blanc

Gamay 2022 125ml £7 / 175ml £9.50 / bottle £36

Jean Foillard · Morgon · Gamay

Nebbiolo 2019 125ml £9 / 175ml £12.50 / bottle £48

G. D. Vajra · Langhe · Nebbiolo

BEER

HALF PINT

	HALF	PINT
Pilsner 4.8%	£3.50	£6.50
<i>Braybrooke · Market Harborough</i>		
Pale Ale 5.2%	£3.75	£7
<i>Deya · Cheltenham</i>		
Stout 4.4%	£3.50	£6.50
<i>Anspach & Hobday · Bermondsey</i>		

COFFEE

Espresso	£3
<i>Brazil, Minas Gerais · natural · chocolate, hazelnut</i>	
Flat white	£3.80
<i>Brazil, Minas Gerais · natural · chocolate, hazelnut</i>	
Filter	£4
changes weekly — ask	
<i>Kenya, Nyeri · washed · blackcurrant, plum</i>	
Pot of tea	£3.50
breakfast, earl grey, mint, chamomile	

* market price — ask your server

A discretionary 12.5% service charge is added to your bill