

DINNER

served from 5.30pm

SNACKS

Gordal olives, orange, fennel	£6
Sourdough, cultured butter v	£5
Whipped cod's roe, potato crisps *	£9.50
Croquetas of 36-month Ibérico ham	£4 each / 3 for £11

SMALL PLATES

A few things to start with, or three or four to make a meal of it.

Hand-dived Orkney scallop, brown butter, capers	MP
Charred hispi cabbage, black garlic, hazelnut, aged Parmesan v	£12
Grilled over embers until the outer leaves blacken and catch, then dressed with a black garlic emulsion, toasted Piedmont hazelnuts and a heavy snow of 24-month Parmigiano Reggiano. One of the few things on this menu that has never come off it.	
Slow-cooked Tamworth pork belly with burnt apple purée, crackling and cider-braised onions	£14
Cornish crab, kohlrabi, dill oil * GF	£16
Muhammara, za'atar flatbread, pickled turnip vG	£9
Hen-of-the-woods, koji butter, shiso v GF DF	£13

LARGE PLATES

Whole Cornish turbot, seaweed butter	£14 per 100g (min. 400g)
Dry-aged Longhorn sirloin, 300g	£34
<i>Add roasted bone marrow £6</i>	
Choice of: <i>peppercorn / béarnaise / anchovy butter</i>	
Aged beef rib, 900g(to share)	£78
Salt-baked celeriac, truffle, chestnut vG	£22
Halibut, mussel and cider butter sauce, sea vegetables GF	£29
<i>Supplement for the Wagyu upgrade £14</i>	

SIDES

Triple-cooked chips	£6
Buttered greens	£5
Leaf salad, mustard dressing	£5
Bone marrow mash	£7

A SECTION WITH EXACTLY ONE ITEM

Whole roast duck, 48 hours' notice	£120
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A SECTION WITH TWENTY-SIX ITEMS

Anchovy toast	£7
Beef tartare, oyster emulsion	£15
Bone marrow, parsley	£9
Burrata, Amalfi lemon	£13
Cauliflower, curry leaf, raisin	£11
Cured trout, buttermilk	£14
Duck liver parfait, sourdough	£12
Fried oysters, tartare	£16
Girolles on toast	£13
Grilled octopus, 'nduja	£17
Ham hock terrine, piccalilli	£11
Jerusalem artichoke soup	£9
Kohlrabi remoulade	£8
Lamb sweetbreads, capers	£15
Leeks vinaigrette, egg	£10
Mackerel, gooseberry	£12
Nettle risotto	£14

Onion tart, Oglesfield	£12
Potted shrimp	£12
Quail, grape, walnut	£16
Radicchio, pear, blue cheese	£11
Salt cod brandade	£13
Smoked eel, beetroot	£15
Tomato, basil, olive oil	£10
Venison carpaccio, juniper	£17
Whipped ricotta, honeycomb	£9

DESSERTS

All desserts £9

Burnt Basque cheesecake

Blood orange sorbet VG GF

Sticky toffee, muscovado ice cream

Cheese, three ways^{*}

Supplement £4

^{*} Contains allergens — please ask your server for the full allergen matrix.

A discretionary service charge of 12.5% is added to your bill.

All fish is line-caught. All beef is dry-aged in-house for a minimum of 35 days.