

A LA CARTE

FOR THE TABLE

Soda bread with whipped butter
£3.50

Focaccia with rapeseed oil and
blackberry vinegar
£3.50

Croissant bun with 'nduja honey
£3.50

STARTERS

Roasted cauliflower soup with cardamom-cured egg yolk, coconut and coriander (V)	£11.00
Pan seared scallops with tarragon marinated tomatoes, sea purslane and charred corn dressing	£12.50
Cod and octopus croquette with 'nduja mayonnaise	£12.50
Smoked ham hock and lardo terrine with pistachio granola, gooseberry gel and bacon gherkin jam (N)	£12.50
Picanha and smoked charlotte potato tartar with oyster emulsion, samphire and olive oil toasted sourdough	£12.00
Burrata with pink peppercorn, grapefruit syrup, sourdough and dill seed crumb and curly endive (V)	£11.50

MAIN COURSES

Roasted guineafowl breast with confit leg pommes Anna, broccoli purée, rainbow chard and a chicken and truffle sauce	£26.00
Beef fillet with roasted garlic rosti, roasted Jerusalem artichoke purée, and roasted bone marrow and shallot salad	£45.00
Stone bass with charlotte potatoes, peas, capers, lambs lettuce and caviar	£28.50
Jerusalem artichoke tart with blue cheese, chive crème fraiche, pickled shimeji mushroom and semi-dried tomato (V)	£21.00
Vegan flank steak with roasted kohlrabi purée and roasted garlic rosti (VG)	£30.00
Barbecued plaice on the bone with potato and turnip Pommes Anna, roasted kohlrabi purée and yeast-glazed cauliflower	£29.00
Spinach and ricotta ravioli with roasted garlic and truffle cream and caper berries (V)	£20.00

(N) Contains nuts (V) Vegetarian (DF) Dairy free
For those with specific allergens that would like to know more about the dishes on our menus,
please ask a member of our team who will be glad to assist.

All prices are inclusive of VAT. A discretionary service charge of 10% will be added to your bill.

A LA CARTE

JOSPER GRILL

All dishes in this section have been sourced from our local, award-winning butchers, A Turner & Sons

320g Sirloin steak with triple cooked chips, watercress salad, truffle vinaigrette and Keen's cheddar	£37.00
320g Ribeye steak with triple cooked chips, watercress salad, truffle vinaigrette and Keen's cheddar	£39.00
Spatchcock gochujang poussin with triple cooked chips, watercress salad, truffle vinaigrette and Keen's cheddar	£30.00
To share - 900g T-bone steak with triple cooked chips, watercress salad, truffle vinaigrette, Keen's cheddar, Jospers-roasted peppers, chipotle chimichurri and black garlic mayonnaise	£80.00
Sauces Chipotle chimichurri / Gorgonzola butter / Mezcal peppercorn sauce / Black garlic mayonnaise	£2.00
Steak rubs Cardamom & coffee / Dried shiitake & brown sugar / Chipotle & garlic	£1.00

SIDES

Manchego caesar wedge salad	£5.50
Tenderstem broccoli with Tajin seasoning and anchovy	£5.50
Miso-tossed green beans (V)	£5.50
Mashed potato with bacon gravy and crispy onions	£5.50
Charlotte potatoes with crème fraîche and gouda	£5.50

DESSERTS

Blackcurrant mousse with cassis insert, tarragon tuile and yoghurt sorbet	£11.50
Lemon and olive oil cake with compressed strawberries, limoncello and lemon thyme cream (V) (N)	£12.00
Baileys panna cotta with honey-roasted figs, coffee crumb and fig sorbet	£11.50
Dark chocolate crèmeux with caramelised hazelnuts, feuilletine crisp and hazelnut ice cream (V) (N)	£11.50

CHEESE

Selection of cheeses with sourdough crackers and apple ketchup	£14.00
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TO FINISH

Viennetta affogato
£6.50

Cornet with whipped ganache
£3.50

Hand cast chocolates
£3.00