A LA CARTE

FOR THE TABLE

Soda bread with whipped beef butter £3.50	Croissant bun with cheddar and roasted garlic (V) £3.50	Potato and rosemary focaccia with rapeseed oil and maple vinegar (V) £3.50

STARTERS

Roasted carrot soup with goat's curd, puffed buckwheat, onion seed, and curry oil (V)	£12.00
Cured trout with beetroot, apple purée, and rye and fennel seed cracker	£13.50
Chicken and mushroom terrine with date and star anise chutney, focaccia, parsley mayonnaise, fresh radish, maple baby onion, and onion seed and caraway granola	£13.50
Scallops with a savoy cabbage, roasted butternut squash, and coconut chowder	£14.50
Smoked ham hock with pickled carrot, pear, and pork consommé (DF)	£13.00
Roasted leeks with parsley oil, roasted cobnuts, and smoked ricotta (N) (V)	£12.50

MAIN COURSES

Beetroot tart with smoked yoghurt, pickled candy beetroot, and a pomegranate, dill, and lemon verbena dressing (V)	£23.50
Guinea fowl breast with fondant potato, apricot dressing, roasted kohlrabi purée, and purple sprouting broccoli	£30.00
Beef fillet with a celeriac, potato, and roasted garlic rosti, sautéed savoy cabbage, smoked celeriac purée, and bone marrow and marmite butter	£46.00
Butternut and sage ravioli with sage and pumpkin seed dressing (V)	£24.00
Confit cod with smoked oil, sea buckthorn purée, and a pearl barley and mussel risotto	£31.00
Salmon with curried cauliflower, smoked almond, caper and raisin purée, lemongrass beurre blanc, and crab croquette (N)	£32.00

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 and roasted bone marrow with shallots and chive	£39.00
320g Ribeye steak with triple cooked chips and roasted bone marrow with shallots and chive	£40.00

(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

Spatchcock gochujang poussin with triple cooked chips and roasted bone marrow with shallots and chive		£32.00
To share - 900g T-bone steak with triple cooked chips, roasted bone marrow with shallots and chive, Josper-roasted peppers, chipotle chimichurri, black garlic mayonnaise, and mezcal peppercorn sauce		£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

Roasted carrots with orange, honey, and tarragon (V)	£5.50
Swede with hazelnuts, sage and brown butter (V) (N)	£5.50
Maple roasted Jerusalem artichokes (V)	£5.50
Mashed potato with bacon gravy and crispy onion	£5.50

DESSERTS & CHEESE

Pineapple soufflé with roasted pineapple, tarragon compote, and crème fraîche ice cream (V)	£13.00
Spiced orange and white chocolate mousse with burnt orange purée and Madagascan vanilla ice cream	£12.50
Milk chocolate delice with fresh mint stracciatella ice cream, crystallised mint, and aerated dark chocolate (V)	£13.50
Cherry brandy baba with poached cherries, sable biscuit and vanilla ice cream (V)	£12.50
Selection of cheeses with thyme crackers and apple ketchup	£14.00

TO FINISH

Viennetta affogato £6.50	Cornet with whipped ganache £3.50	Hand cast chocolates £3.00

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