



Boulevardier 9 - Negroni 8.5 - Kir Royale 7.5 - Monkey 47 Gin & Fever Tree Tonic 6.75

STARTERS

Olive cappelletti, pickled cepes, mushroom consommé (V) **6.5**

Leek terrine, quince mustard, tapioca (V) **5.5**

Scallops, textures of red cabbage, black pudding **9**

Braised pork & apple tart tatin, caramelised onion ice cream **7**

MAINS

Grouse, jerusalem artichoke, violette potato, confit carrot, blackberry jus **19**

Saffron celeriac, smoked barley fritter, caper & raisin (v) **14**

Ox cheek & hanger steak, smoked oyster, crispy enochi, horseradish mousseline **18.5**

Hazelnut crusted hake, salsify, butternut squash & kale **16.5**

GRILL

8oz Ribeye steak, triple cooked chips **20**

To share...

24oz Chateaubriand, trimmings **50**

Béarnaise ~ Peppercorn ~ Blue cheese ~ Bordelaise **1.5**

SIDES

Truffled new potatoes ~ Honey parsnips ~ Creamed leeks ~ Broccoli, toasted almonds **3.5 each**

DESSERTS

Chocolate delice, plum, malt **6.5**

Baked alaska, juniper, earl grey **7**

Cranberry tea and sponge, parsnip ice cream, cocoa nib **6**

British cheeseboard, trimmings **8**

~ Five-course taster menu ~ 50

Amuse ~ Starter ~ Fish ~ Meat ~ Dessert
(vegetarian option available)

Wine flight 20

Allergen information is available | A 10% service charge may be added to your bill