FROM THE KITCHEN

BAR NIBBLES

Nocellara Olives - 4.5 (VG)

Bread board with Homemade Marmite & shaved pecorino - 8 (v)

Wild Mushroom and Black Truffle Arancini - with shaved parmesan - 6 (V)

Jumbo Buffalo Chicken Wings - with ranch dip - 8 (GF)

Togarashi Spiced Scotch Egg - katsu ketchup - 9

House-made Biltong-sliced to order, cured in coriander & black pepper - 6.5

STARTERS

New Season Asparagus – White gazpacho and smoked almonds – 12 (VG) (GF)

Crispy Pork Cheek Wontons – Thit Kho broth, soy cured egg yolk– 12

Chicken & Duck Liver Terrine – pear chutney, pink peppercorn & juniper with sourdough – 14 (GF)

Aged Beef Tartare - spiced onions, beef dripping mayo & malted crumpet - 15

Burrata with strawberry sofrito - Pine nuts, basil oil & sourdough croute - 13 (V)

MAINS

Grass Fed British Beef Burger – bone marrow sauce, American cheese, pickle & old bay fries. Served on a sesame bun – 19

Ale Battered Haddock and Triple Cooked Chips - Oak aged malt vinegar, tartare sauce & torched lemon - 20

Ragu of Hand Rolled Gnocchi – charred corn, crispy sage, chestnuts & jus – 22 (VG)

Grass Fed British 80z Flat Iron Steak – served with triple cooked chips or mash & watercress salad – 24 (GF) Sauces: Peppercorn, Bearnaise, Truffle Mayo, Beef Jus – 2.5

30 Day Dry Aged British Sirloin Steak - served with a choice of side & sauce (GF) - 37

Cornish Sole – with cider, seaweed butter, cockles & chips – 30 (GF)

Beef Shin & Bone Marrow Pie - roasted marrow bone, pearl onions & carrot - 25

Shio Koji Grilled Norfolk Chicken Breast - maitake mushroom, malted parsnip & miso beurre blanc - 25

Pan Roast Lamb Neck-Muhammara, green peppercorn jus & freekeh risotto- 25

30 Day Dry Aged British Porterhouse Steak for Two to Share - choice of 2 sides and 2 sauces - 75 (GF)

SIDES

Triple Cooked Chips – 6

Kampot pepper Creamed spinach – 6.5

Tartiflette – Layered potato, caremalized onions, smoked bacon & reblochon-6.5

Farmhouse butter mash - 5

Garden side salad - honey mustard dressing-5