

ALL DAY

APERITIF

Gls Ruinart Brut at 14

Boulevardier ~ Classic champagne cocktail ~ Eastern standard all at 9.75

OYSTERS & SHELLFISH

Rock	2.5 each	Prawn cocktail	9
Fine de claire	3 each	Seared scallops, pancetta, spring peas	11
Oysters Rockefeller	4 each	Moules mariniere	Half kilo 8 ~ Kilo 14
Oysters Thermidor	4 each	Fruits de Mer platter Market availability	42

STARTERS

Taleggio & prosciutto croquettes	5	Hot smoked salmon, shaved cucumber	7
Welsh rarebit, toast	6	Crab & avocado, rye toast	8
Sausage roll, piccalilli	6	Baked camembert, rustic bread	9
Arancini, red pepper dip	6	Burrata, puntarelle, mint	10
Bone marrow, steak salt, sourdough	6	Steak tartare, cornichons, dijonnaise	11
Soupe du jour	6	Frogs legs, butter, parsley, garlic	11

SALADS

Goat's cheese, beetroot	9/12
Chicken, squash, cambozola, walnut	10/13
Seared tuna nicoise	11/15

VEGAN

Artichokes alla giudia, salsa verde	7
Quinoa, sweet corn, curly kale, black beans	8/11
Radicchio, beetroot and walnut salad	8/11

TO SHARE

Whole roast chicken ~ 28
Served with new potatoes and heritage carrots

26.5oz Cote de boeuf ~ 49

23oz Chateaubriand ~ 75

Tuscan fish stew ~ 29

All steaks served with 2 sides and a choice of:

Cafe de Paris butter, bearnaise, peppercorn or roquefort sauces

MAINS

Stuffed piquillo peppers, ricotta, pistachio	10
Roast chicken club sandwich	13
Cheeseburger, frites	14
Risotto, Wye valley asparagus, pecorino	12
Sea trout a la provencale	16
Chicken supreme, peperonata, black garlic	16
Pork belly, cavalo nero, cyder & grain mustard	17
Cod, lentils, salsa verde	17
Beef cheek bourguignon, mash	17
Lobster linguini, tomato bisque	24

SIDES

all at 4.5

Fries ~ Mash ~ New potatoes & dill ~ Spinach ~
House Salad, Cavalo nero & pancetta,
Broccoli, chilli & garlic ~ Heritage carrots
Mac and cheese at 6

FROM THE GRILL

12.5oz Bavette	15
9oz Sirloin	18
10oz Rib eye	20
Iberico pork chop, espelette beurre blanc	18
<i>To compliment your steak:</i>	
Welsh rarebit	2
Fried duck egg	2
Bone marrow	3
Grilled garlic prawns (3)	6

All steaks served with frites and a choice of:

Cafe de Paris butter, bearnaise, peppercorn or roquefort sauces

Our Steaks are provided by our local butcher: Macken Brothers

Please advise your server if you have any allergies or require information on ingredients used in our dishes.

A discretionary 12.5% service charge is added to your bill - please ask if you would like it removed.