

ALL DAY

APERITIF

Gls Ruinart Brut *at 14*

Boulevardier ~ Aperol Spritz ~ Sipsmith Sloe Negroni *all at 10*

OYSTERS & SHELLFISH

Rock	2.5 each	Prawn cocktail	9
Fine de claire	3 each	Moules marinieres	8/14
Oysters Rockefeller	4 each	Fruits de Mer platter	42

STARTERS

Taleggio & prosciutto croquettes	5	Crab & avocado, rye toast	8
Vegetable crudites, anchovy dip	5	Baked camembert, rustic bread v	9
Arancini, red pepper dip v	6	Burrata, broad beans, Amalfi lemon v	10
Bone marrow, steak salt	6	Steak tartare, cornichons, dijonnaise	11
Daily soup	6	Frog legs, butter, parsley, garlic	11
Hot smoked salmon, shaved cucumber	7	Seared scallops, pancetta, spring peas	11

SALADS

Goat's cheese, beetroot, rocket v	9/12	Quinoa, sweetcorn, curly kale, black beans v _g	8/11
Chicken, apricot, peach, radish, yoghurt, flax	10/13	Radicchio, beetroot and walnut salad v _g	8/11
Seared tuna nicoise	11/15	Baked aubergine, datterini tomatoes, oregano v _g	8

TO SHARE

Tuscan fish stew ~ 29

26.5oz Cote de boeuf ~ 49

23oz Chateaubriand ~ 75

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 v	10
Risotto, Wye valley asparagus, pecorino v	12
Roast chicken club sandwich	13
Cheeseburger, frites	14
Sea trout a la provencale	16
Spatchcock chicken, wild garlic, jersey royal	16
Lamb rack, romanesco, anchovy, juniper	17
Pork belly, white asparagus, morels	18
Brill, courgettes, white balsamic, red chili	18
Lobster linguini, tomato bisque	24

FROM THE GRILL

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

SIDES

all at 4.5

Fries v_g ~ Mash v ~ New potatoes & dill v_g ~

Spinach v_g ~ House Salad v_g ~ Green beans, confit shallots v_g

Broccoli, chilli & garlic v_g ~ Heritage carrots v_g

Mac and cheese v at 6

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.

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