

# ALL DAY

## APERITIF

Picante de la Casa~ Pomme Daiquiri~ Sipsmith Sloe Negroni *all at 10*

**241 APEROL SPRITZ: 3-6 TUESDAY-SUNDAY**

## OYSTERS & SHELLFISH

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

## STARTERS

Taleggio & prosciutto croquettes	5	Crab & avocado, rye	9
Vegetable crudites, anchovy dip	5	Baked camembert, rustic bread (V)	10
Arancini, red pepper dip (V)	6	Burrata, datterini tomato, basil (V)	10
Bone marrow, steak salt	6	Steak tartare, cornichons, dijonnaise	11
Chilled daily soup	6	Frog legs, garlic butter, parsley	11
Baked aubergine, datterini tomatoes, oregano (Vg)	8	Scallops, pancetta, pea puree	12

## SALADS

Quinoa, sweetcorn, curly kale, black beans (Vg)	8/11	Chicken, apricot, peach, radish, flax seeds	10/13
Radicchio, beetroot, walnut (Vg)	8/11	Tuna nicoise	11/15
Goat's cheese, beetroot, rocket (V)	9/12		

## TO SHARE

Tuscan fish stew ~ 32

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

Risotto, courgette, saffron, salted ricotta (V)	13
Roast chicken club sandwich	14
Cheeseburger, frites	14
Sea trout a la provencale	16
Spatchcock chicken, lemon zest, jersey royals	16
Lamb rack, romanesco, anchovy, juniper	17
Pork belly, asparagus, wild mushrooms	18
Brill, courgettes, white balsamic, red chili	18
Lobster linguini, tomato bisque	24

## FROM THE GRILL

12oz Bavette	15
9oz Sirloin	19
Iberico pork chop, espelette beurre blanc	19
10oz Rib eye	21
<i>To complement your steak:</i>	
Welsh rarebit	2
Fried duck egg (V)	2
Bone marrow	3
Grilled garlic prawns	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*

## SIDES

all at 4.5

Fries (Vg) ~ Mash (V) ~ New potatoes & dill (Vg)
Spinach (Vg) ~ House Salad (Vg) ~ Heritage carrots (Vg)
Green beans, confit shallots (Vg)
Broccoli, chilli & garlic (Vg) ~ Mac and cheese (V) at 6

## AFTERNOON TEA

*from 3pm to 6pm daily*

Finger sandwiches, freshly baked scones,  
handmade pastries  
*from 19 per person*

*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.*