TO SHARE

CRUNCHY GIANT CORN (vg)	3
PECORINO & TRUFFLE MIX NUTS (v)	4
BURRATA (v) With Dukkah, Olive Oil & Rocket	7.5
NORCELLARA OLIVES (vg)	3
HUMMUS (v) With Warm Pita Bread & Za'atar	4.5
CURED MEAT PLATTER With Cornichon Grilled Bread	16
SMOKED ALMONDS (vg)	3
GOOSE RIELLETTE With Cornichon & Grilled Bread	6
FORMAN'S SMOKED SALMON With Capper Berries, Dill Yoghurt & Grilled Bread	12

SALADS

LINE CAUGHT YELLOW FIN TUNA NIÇOISE Egg, Spring Onion, White Anchovy, Olives, Radishes, Celery, Peppers & Salad Leaves	15
CHICKEN CAESAR Free Range Chicken Breast, Baby Gem, Cured Bacon, Anchovy, Chive, Croutons & Parmesan	11 / 14
HAM HOCK AND DUCK EGG Green Beans, Salad Leaves, Hazelnut & Honey Dressing	7 / 10
ROASTED SWEET POTATO & CHICKPEAS (vg) Peppers & Tomato Stew, Coriander, Almond & Urfa Chilli Dressing	7.5

SIDES

4 EACH

POTATO FRIES (vg)

SWEET POTATO FRIES (vg)

BABY GEM LETTUCE With Ceasar Dressing & Parmesan

GRILLED BROCCOLI (vg) With Sesame & Peanut

CREAMY MASHED POTATOES

ROASTED HERITAGE CARROT With Dukkah

SAUTEED NEW POTATO With Gremolata

V - vegetarian VG - vegan

A discretionary 12.5% service charge will be added to your bill
Please direct any enquires related to food allergies or intolerance to your server.

STARTERS

CORNISH OCTOPUS With Heirloom Tomato, Za'atar, Shimenji Mushroom & Samphire	11
CREAMED CARROT SOUP With Heritage Carrot & Coconut	7
CHERRY ORCHARD PORK BELLY with Ras El Hanout, Cauliflower & Century Apple	9
CONFIT DUCK EGG With Chanterelle Mushroom, Cipollini Onion & Wild Tardivo	8
NATIVE LOBSTER TORTELLONI With Shellfish Bisque	15/19
CREEDY CAVER DUCK BALLOTINE With Brioche, Pistacchio, & Sour Morello Cherries & Onion Relish	10

JOSPER GRILL

KENTISH FORGE FARM RUMP OF LAMB With Shallot Puree & Rosemary Jus	17
GLOUCESTERSHIRE CHICKEN BREAST With Bacon Jam & Madeira Sauce	17
MATURED AGED ABERDEEN ANGUS BEEF BURGER Served In A Brioche Bun, Tomato Relish, Cured Bacon, Montgomery Cheddar & Fries	16
30 DAY DRY AGED ABERDEEN ANGUS 13oz RIB EYE STEAK With Bearnaise Or Green Peppercorn Sauce	30
25 DAY DRY AGED ABERDEEN ANGUS 7oz FILLET STEAK With Bearnaise Or Green Peppercorn Sauce	30

MAINS

CORNISH COD & CREAMY POLENTA With Baby Squid & Sauce Viege	17
MIDDLE WHITE PULLED PORK BURGER Served In A Charcoal Brioche Bun, Chivas Bbq Sauce, Mortadella, Sparkenhoe Red Leicester & Fries	16
WILD MUSHROOM BURGER (v) With Black Brioche Bun, Tomato Relish, Veggie Bacon, Montgomery Cheddar & Fries	14
TIGER PRAWN ARRABIATA Penne Pasta, Tomato, Chilli, Basil & Parmesan Gluten free +£1	15
FRESH TAGLIATELE CARBONARA Panchetta, Smoked Yolk & Parmesan Gluten free +£1	14
GRILLED AUBERGINE (v) Tahini, Fresh Tofu, Walnut & Pomegranate	14

DESSERTS

RASPBERRY & CHAMPAGNE POSSET With Persian Love Cake	7
CENTURY CHOCOLATE DELICE	7
SELECTION OF SORBET & ICE CREAM WITH MACAROONS	5
NEAL'S YARD CHEESE PLATE With Lavosh crisp bread, crackers & Membrillo	9.5

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