



TO START

Roasted celeriac soup
Autumn truffle, croutons 9.5
Native lobster cocktail
Baby gem, avocado, Marie Rose sauce 19.5
Baked & pickled beetroot salad
Goat's curd, frisée 8.5
Loch Var smoked salmon
Condiments, lemon, rye bread 13
Burrata, Sicilian datterini tomatoes
Bread crisp, Terre Bormane olive oil 10

Scottish venison tartar
Egg yolk, autumn truffle 14.5
Rose veal tenderloin
Tuna sauce, capers, wild rocket 11
Tiger prawns
Garlic, chili, parsley butter 4.5 (each)
Hand-dived Scottish scallops
Creamed leeks, bacon crumb 7 (each)
Oysters, red wine & shallot vinegar
Jersey rocks (No 4) 3.2/18.5
River Fal natives (No 3) 4/21

STRAIGHT OFF THE JOSPER

THE BEEF

FILLET

250g 28 day dry aged Scottish Aberdeen Angus fillet
served on the bone 34
225g 28 day aged Scottish Aberdeen Angus 34

SHARING CUTS

All served with bone marrow
28 day aged Scottish Aberdeen Angus
chateaubriand 11 per 100g
28 day aged T-bone Cider House 12.5 per 100g
45 day dry aged Aberdeen Angus & Hereford cross
sirloin on the bone 9 per 100g
42 day dry aged Red Poll tomahawk 10 per 100g

SIRLOIN

280g 28 day dry aged 'Aubrey Allen' beef 27
280g 35 day aged USDA Prime 29

RIBEYE

350g 35 day dry aged Galician Blond 31

HANGER

225g 28 day dry aged Aberdeen Angus & Hereford cross 19

RUMP

225g 28 day dry aged Scottish Aberdeen Angus 21

THE REST

400g Bideford Dover sole, brown butter 36

Suffolk Texel cross lamb rack, Brook Street, Essex 24

SAUCES

Peppercorn / Red wine / Béarnaise / Blue cheese / Chimichurri / Café de Paris butter 2.5 (each)

OTHER CLASSICS

Aberdeen Angus brisket & chuck burger, onion, tomato & chili relish, aioli, pickle 14.5
Add blue cheese / fried egg / mature cheddar / smoked streaky bacon 1.5 (each)

Dorset native lobster thermidor 24/46

300g Isle of Gigha halibut tranche, garlic butter 26

Suffolk free range chicken, confit garlic, girolles, chicken jus 21.5

Calf's liver, potato purée, streaky bacon, sage 24.5

Caesar salad, smoked chicken, Ortiz anchovies, parmesan & croutons 10/19

Roasted delicata squash, kale, lemon ricotta, girolles 20

FOR THE TABLE

Rosemary & potato sourdough 3.5

Triple cooked chips 4.5

Add autumn truffle & parmesan 6

Potato purée 4.5

Creamed or steamed spinach 4.5

Datterini tomatoes & shallots 5.5

Gem heart & wild rocket 4.5

Dorset native lobster tail 15

Bone marrow 5.5

Extra fine green beans 3.5

Onion rings 4.5

Chargrilled garlic field mushrooms 4.5

Mac 'n' cheese 4.5

Lobster mac 'n' cheese 13