



TO START

Roasted celeriac soup
black truffle, croutons 8.5
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 12
Burrata, Sicilian datterini tomatoes
bread crisp, Terre Bormane olive oil 10
Rosemary & potato sourdough 3.5

Scottish venison tartar
egg yolk, black truffle 13
Rose veal tenderloin
tuna sauce, capers, wild rocket 11
Tiger prawns
garlic, chili, parsley butter 4 (each)
Hand-dived Scottish scallops
creamed leeks, bacon crumb 6 (each)
Oysters, red wine & shallot vinegar
Jersey rocks (No 4) 3.2/18.5/36
Carlingford (No 4) 4.9/27/50

STRAIGHT OFF THE JOSPER

THE BEEF

FILLET

225g 21 day dry aged Belted Galloway 34
250g 28 day dry aged Aberdeen Angus & Hereford cross 34
served on the bone

RIBEYE

350g 21 day dry aged Cumbrian 34
350g 21 day dry aged Scottish Aberdeen Angus 34
served on the bone

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
21 day dry aged Scottish Aberdeen Angus
sirloin on the bone 9 per 100g
42 day dry aged Red Poll tomahawk 10 per 100g

SIRLOIN

300g 35 day dry aged Galician Blond 32
280g 35 day aged USDA Prime 29

HANGER

225g 35 day dry aged Cumbrian 19

RUMP

250g 21 day dry aged Belted Galloway 21

THE REST

Aberdeen Angus brisket & chuck burger 14.5
Add blue cheese / fried egg / cheddar / smoked bacon 1.5 (each)

Dorset native lobster thermidor 24/46

SAUCES

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

OTHER CLASSICS

Suffolk Texel cross lamb rack, Brook Street, Essex, mint sauce 24
Scottish venison cottage pie 23
400g Bideford Dover sole, brown butter 36
300g Isle of Gigha halibut tranche, garlic butter 26
Suffolk free range chicken, confit garlic, chanterelles, chicken jus 21.5
Caesar salad, smoked chicken, Ortiz anchovies, parmesan, croutons 10/19
Roasted delicata squash, kale, lemon ricotta, chanterelles 19

FOR THE TABLE

Triple cooked chips 4.5
Black truffle & parmesan chips 10
Potato purée 4.5
Kale & Parmesan salad 5
Datterini tomatoes & shallots 5.5
Bone marrow 5.5

Creamed or steamed spinach 4.5
Extra fine green beans 4
Onion rings 4.5
Chargrilled garlic field mushrooms 4.5
Mac 'n' cheese 4.5
Lobster mac 'n' cheese 13