



WHILST YOU WAIT

Pork crackling, bramley apple sauce 4.5
Garden peas in the pod, house dressing 4

Rosemary & potato sourdough 3.5
Rainbow radishes, cod's roe 7.5

TO START

Spring pea & mint soup
goat's curd 6.5
Native lobster cocktail
baby gem, avocado, Marie Rose sauce 19.5
Mixed tomato salad
basil, mint, wild garlic 11
Loch Var smoked salmon
condiments, lemon, rye bread 12
Burrata, Sicilian datterini tomatoes
bread crisp, Terre Bormane olive oil 10
Wye Valley asparagus
chilled, house dressing / grilled, Béarnaise 14

Scottish Aberdeen Angus beef tartar
black truffle 13
Rose veal tenderloin
tuna sauce, capers, wild rocket 11
Grilled tiger prawns
sourdough, garlic, chili, parsley butter 15
Hand dived Scottish scallops
creamed leeks, bacon crumb 19
Oysters, red wine & shallot vinegar
Jersey rocks (No 4) 2.75/16/30
Carlingford (No 3) 3.25/19/36
Morecambe Bay (No 3) 3.50/20/38

STRAIGHT OFF THE JOSPER

THE BEEF

FILLET

225g 21 day dry aged Belted Galloway 35
250g 28 day dry aged Aberdeen Angus & Hereford cross 34
served on the bone

RIBEYE

350g 21 day dry aged Cumbrian 35
450g 35 day dry aged Shorthorn on the bone 46

SIRLOIN

300g 35 day dry aged Galician Blond 33
280g 35 day aged USDA Prime 28

VEAL

Limousin chop 8 per 100g

SHARING CUTS

All served with bone marrow
28 day aged 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

RUMP

250g 21 day dry aged Belted Galloway 21

HANGER

225g 35 day dry aged Cumbrian 19

SAUCES

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

OTHER CLASSICS

Aberdeen Angus brisket & chuck burger, smoked bacon, cheese & chips 21.5
Day boat fish, market price
Grilled native lobster, wild garlic butter 24/46
Suffolk Texel cross lamb rack, Brook Street, Essex, mint sauce 24
300g Isle of Gigha halibut tranche, garlic butter 26
Suffolk free range chicken, confit garlic, morels, chicken jus 21.5
Caesar salad, smoked chicken, Ortiz anchovies, parmesan, croutons 10/19
Roasted butternut squash, kale, lemon ricotta, chanterelles 19

FOR THE TABLE

Triple cooked chips 4.5
Hasselback Jersey Royals, chorizo 4.5
Kale & parmesan salad 5
Josper grilled hispi cabbage, bacon 4
Curried cauliflower, yoghurt, almonds 5
Creamed spinach 4.5

Corn on the cob, chili, parsley butter 4.5
Purple sprouting broccoli 5
Ash baked sweet potatoes, sour cream, chili 5
Chargrilled garlic field mushrooms 4.5
Mac 'n' cheese 4.5
Lobster mac 'n' cheese 13