



## WHILST YOU WAIT

Pork crackling, Bramley apple sauce 4.5  
Garden peas in the pod, house vinaigrette 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  
Tomato salad  
basil, mint, wild garlic 11  
Loch Var smoked salmon  
lemon, rye bread, condiments 12  
Burrata, Sicilian datterini tomatoes  
Terre Bormane olive oil, bread crisp 10  
Wye Valley asparagus  
chilled, house dressing / grilled, béarnaise 14

Scottish Aberdeen Angus beef tartar  
grilled sourdough 13  
Rose veal tenderloin  
tuna sauce, capers, wild rocket 11  
Grilled tiger prawns  
garlic, chili, parsley butter, toasted sourdough 20  
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  
350g 21 day dry aged Scottish Aberdeen Angus 35  
*served on the bone*

#### 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 beef cuts served with bone marrow*  
28 day aged Aberdeen Angus chateaubriand 11 per 100g  
14 day aged Aberdeen Angus & Hereford deckle 8 per 100g  
55 day dry aged Aberdeen Angus & Hereford  
rib eye on the bone 9.5 per 100g  
Herb crusted Suffolk Texel rack of lamb for two  
Brook Street, Essex, mint sauce 55

#### 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  
Half or whole grilled native lobster, wild garlic butter 24/46  
Smoked chicken salad, Ortiz anchovies, parmesan, croutons, Caesar dressing 10/19  
300g Isle of Gigha halibut tranche, garlic butter 26  
Suffolk free range chicken, confit garlic, morels, chicken jus 21.5  
Roasted butternut squash, kale, lemon ricotta, morels 19

## FOR THE TABLE

Triple cooked chips 4.5  
Chargrilled garlic field mushrooms 5  
Steamed spinach 4.5  
Creamed spinach 4.5

Minted Jersey Royals 4.5  
Curried cauliflower, yoghurt, almonds 5  
Purple sprouting broccoli 5  
Mac 'n' cheese 4.5