



### WHILST YOU WAIT

Pork crackling, Bramley apple sauce 3.5  
Whole meal sourdough (V) 3.5

Salt cod croquettes, aioli 5  
Marinated olives (VG) 3.5

### TO START

Celeriac soup  
black truffle, croutons (VG) 8.5  
Lobster cocktail  
baby gem, avocado, Marie Rose sauce 19.5  
Wild mushrooms  
rosemary sourdough toast (V) 9.5  
Loch Var smoked salmon  
lemon, rye bread, condiments 10  
Burrata, Sicilian Marinda tomatoes (V)  
Terre Bormane olive oil, bread crisp 10  
Salad of winter leaves  
blood orange, caramelized walnuts (VG) 7

Scottish Aberdeen Angus beef tartare  
grilled sourdough, black truffle 15  
Beetroot salad  
beetroot hummus, spiced crispy chickpeas, kale (VG) 9  
Grilled tiger prawns  
garlic, chilli, coriander, toasted sourdough 17  
Baked Scottish scallops  
fish velouté 17  
Oysters, red wine & shallot vinegar  
Jersey rock (No.3) 2.75/16/32  
River Fal natives (No.4) 3.20/18.5/38

### STRAIGHT OFF THE JOSPER

#### THE BEEF

##### FILLET

225g 21 day dry aged Scottish Aberdeen Angus 29  
350g 28 day dry aged Aberdeen Angus & Hereford cross 31  
*served on the bone*

##### RIBEYE

350g 21 day dry aged Cumbrian 30  
350g 35 day dry aged Scottish Aberdeen Angus 29  
*served on the bone*

##### SIRLOIN

300g 35 day dry aged Galician Blond 27  
280g 35 day aged USDA Prime 26

##### VENISON

Grilled Highland haunch, bashed neeps, parsnip crisps &  
watercress 24

##### SHARING CUTS

*All beef cuts served with bone marrow*  
28 day aged Aberdeen Angus chateaubriand 11 per 100g  
30 day dry aged Holstein and Friesian cross  
Porterhouse 7.5 per 100g  
28 day aged Aberdeen Angus & Hereford  
tomahawk 5 per 100g

##### RUMP

250g 64 day dry aged Scottish Aberdeen Angus 19

##### HANGER

225g 35 day dry aged Cumbrian 17

Season any dish with black truffle  
French Perigord 8

##### 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 18  
Day boat fish, market price  
Half or whole grilled lobster, garlic butter 24/46  
300g Isle of Gigha halibut tranche 27  
Harissa braised Essex salt marsh lamb shank, chickpeas & spinach curry 27  
Suffolk free range chicken, confit garlic, wild mushrooms, chicken jus 21  
Roasted Delica pumpkin, kale, toasted seeds (VG) 17

### FOR THE TABLE

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

Tenderstem broccoli, chilli, garlic (VG) 5  
Watercress & winter root salad (VG) 4.5  
Curried cauliflower, yoghurt, almonds 5  
Mac 'n' cheese 4.5