



WHILST YOU WAIT

Pork crackling, Bramley apple sauce 3.5
Rosemary & potato sourdough, butter (VG) 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, toasted nuts, 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