



## WHILST YOU WAIT

Pork crackling, Bramley apple sauce 3.5  
Bread & butter (v) 4

Half dozen Carlingford oysters 20  
Garlic and chili marinated olives (VG) 3.5

## TO START

Chicken liver parfait  
piccalilli, sourdough toast 7  
Hendrick's gin cured salmon  
cornichons 10  
Burrata, Heirloom tomatoes (v)  
Terre Bormane olive oil 10  
Scottish Aberdeen Angus beef tartare  
grilled sourdough 12

Heritage beetroot salad  
beetroot hummus, spiced crispy chickpeas, kale (VG) 9  
Grilled tiger prawns  
garlic, chili, coriander, charred lime 15  
Baked scallops  
fish velouté 15  
Josper grilled bone marrow  
Parsley, shallots & capers 7.5

## STRAIGHT OFF THE JOSPER THE BEEF

### FILLET

225g 21 day dry aged South Devon 29  
350g 28 day dry aged Aberdeen Angus & Hereford cross 35  
*served on the bone*

### RIBEYE

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

### SIRLOIN

300g 35 day dry aged Aberdeen Angus & Hereford cross 27  
300g 35 day aged USDA Prime 28

### SHARING CUTS

*All beef cuts served with bone marrow*

28 day aged Aberdeen Angus chateaubriand 12 per 100g  
30 day dry aged Holstein and Friesian cross  
Porterhouse 8.5 per 100g  
28 day aged Aberdeen Angus & Hereford  
tomahawk 7 per 100g

### HANGER

225g 35 day dry aged South Devon 17

## SAUCES

Peppercorn / Red wine / Béarnaise / 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  
Harissa braised Essex salt marsh lamb shank, toasted nuts, chickpeas & spinach curry 27  
Suffolk free range chicken, confit garlic mash, wild mushrooms, chicken jus 21  
Roasted butternut squash, 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

Purple sprouting broccoli, chili, garlic (VG) 5  
Butterhead lettuce salad, pink peppercorn (VG) 4.5  
Mac 'n' cheese 4.5