



## WHILST YOU WAIT

Pork crackling, Bramley apple sauce 3.5

Bread & butter (v) 4

## TO START

Foie gras terrine  
toasted brioche, apple and pear chutney 14

Ketel One cured salmon  
crème fraiche, dill 10

Roast celeriac soup (VG)  
truffle croutons 9

Tuna tartare  
Chili, ginger, sesame dressing 10

Scottish Aberdeen Angus beef tartare  
grilled sourdough 12

Lobster cocktail  
baby gem, avocado, Marie rose sauce 21

Grilled tiger prawns  
garlic, chili, coriander, charred lime 15

Baked scallops  
leeks, fish velouté 17

Josper grilled bone marrow  
Parsley, shallots & capers 7.5

Half dozen native oysters 25

## 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

#### SAUCES 2.5 (each)

Peppercorn / Red wine / Béarnaise  
Chimichurri / Café de Paris butter

#### SHARING CUTS

*All beef cuts served with bone marrow*

28-day aged Aberdeen Angus chateaubriand 12 per 100g  
30 day dry aged Aberdeen Angus and Hereford  
porterhouse 7.5 per 100g  
28-day aged Aberdeen Angus & Hereford  
tomahawk 7 per 100g

#### HANGER

225g 35 day dry aged South Devon 17

Add Royal Siberian Caviar 30g for 80  
Add Winter truffles 7g for 12

## OTHER CLASSICS

Aberdeen Angus brisket & chuck burger, smoked bacon, cheese, chips 18

Grilled native lobster, chips, garlic butter half/whole 31/60

Grilled Dover sole, bearnaise sauce 38

Free range confit duck leg, Puy lentils, cavolo nero 20

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 (v) 4.5

Creamed spinach (VG) 4.5

Brussels sprouts, bacon, chestnut 5

Braised red cabbage (VG) 5

Butterhead lettuce salad, pink peppercorn (VG) 4.5

Mac 'n' cheese 4.5