



WHILST YOU WAIT

Marinated Nocellara olives 3.5

Bread & butter 5

TO START

Ketel one vodka cured Loch Var salmon
pickled fennel and cucumber 12

Burrata
heritage tomatoes, basil pesto 13.5

Scottish Aberdeen Angus beef tartare
grilled sourdough 12

Beetroot salad
beetroot hummus, spiced crispy chickpeas, kale (VG) 10

Grilled tiger prawns
garlic, chili, coriander 15

Tuna tartare
chili, sesame dressing 14

Cantabria anchovies
Grilled sourdough 13.5

Half dozen Carlingford rock oysters
shallots, red wine vinegar 20

STRAIGHT OFF THE JOSPER

FILLET

225g 21 day dry aged South Devon 30

RIBEYE

350g 21 day dry aged Cumbrian 32

350g 35 day aged Scottish Aberdeen Angus 34
served on the bone

SIRLOIN

300g 35 day dry aged Aberdeen Angus & Hereford cross 31

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 8.5 per 100g

28 day aged Aberdeen Angus & Hereford
tomahawk 7.5 per 100g

SAUCES

Peppercorn / Red wine / Béarnaise 2.5 (each)

OTHER CLASSICS

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

Day boat fish, market price

Suffolk free range chicken, confit garlic mash, wild mushrooms, chicken jus 22

Essex spring lamb rump, minted pea & broad beans fricassée, new potatoes 24

Baked courgettes, minted peas purée, tomatoes, pine nuts salad (VG) 18

FOR THE TABLE

Triple cooked chips (VG) 4.5

Chargrilled garlic field mushrooms (VG) 5

Steamed spinach (VG) 4.5

Minted new potatoes 4.5

Tender stem broccoli, chili, garlic (VG) 5

Tomato & red onion salad (VG) 4.5

Butterhead lettuce, pink peppercorn 5

Mac 'n' cheese 4.5