



Marinated Nocellara olives (V) 4

Bread & butter (V) 5.5

TO START

Ketel one vodka cured Loch Var salmon
pickled fennel and cucumber 13

Burrata

roasted mixed beetroots, toasted pine nuts (V) 14

Scottish Aberdeen Angus beef tartare
grilled sourdough 13

Beetroot salad

beetroot hummus, spiced crispy chickpeas, kale (VG) 11

Josper grilled Brixham scallops
creamed leeks 14

Foie gras and duck terrine

Fig chutney, brioche 12

Roasted bone marrow

watercress, shallots, sourdough toast 13

Grilled tiger prawns

garlic, chili, coriander 15

Tuna tartare

chili, sesame dressing 14

Carlingford oysters

shallots, red wine vinegar 27

STRAIGHT OFF THE JOSPER

FILLET

225g 21-day dry aged, South Devon 38

FILLET TAIL

250g 21-day dry aged, South Devon 28

RIBEYE

350g 21-day dry aged, Cumbrian 38

350g 35-day aged, Scottish Aberdeen Angus 38
served on the bone

SIRLOIN

300g 35-day dry aged, Aberdeen Angus & Hereford
crossbreed 35

SHARING CUTS

All beef cuts served with bone marrow

28-day aged, Aberdeen Angus Chateaubriand
13 per 100g

30-day dry aged, Aberdeen Angus &
Hereford crossbreed Porterhouse
9.5 per 100g

28-day aged, Aberdeen Angus &
Hereford Tomahawk
8.5 per 100g

Surf'n'Turf

550g Chateaubriand, half lobster, chips
and 2 sauces 100

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 24

Baked courgettes, minted pea purée, tomatoes, pine nut salad (VG) 18

Josper grilled Delica pumpkin, confit tomatoes, toasted seeds (VG) 19

Add black truffle to any dish for 7

FOR THE TABLE

Triple cooked chips (VG) 5

Truffle and parmesan triple cooked chips (V) 12

Chargrilled garlic field mushrooms (VG) 5

Steamed spinach (VG) 5

Mashed potatoes (V) 5

Tender stem broccoli, chili, garlic (VG) 5

Tomato & red onion salad (VG) 5

Truffle mac 'n' cheese (V) 12