

Mains

Ravioli 20.00

Squash, spinach and pumpkin seed filling in a Prosecco and almond cream, rocket and pistou (1,8 almond)

Chargrilled Dry-Aged 6oz Fillet Steak 42.00

Gratin potatoes, flat cap Portobello mushroom, baby vegetables, choice of brandy pepper cream or port wine jus (6,7,12)

Pan-fried Turbot 32.00

Tuber and golden raisin escabeche, steamed clams, grilled vine tomatoes & watercress purée (4,12,14)

Fillet of Roast Cod 26.00

Black olive and tomato ragout, wilted kale & lime butter, side of new potatoes (4,7)

Chargrilled Oyster Mushrooms 22.00

Celeriac polenta, poached brassicas, ash goats cheese & awase dashi (6,7)

Slow Cooked Beef Short Rib 26.00

Blue Cheese Boxy, parsnip purée, green beans, roasted shallot & soy glaze (1,3,6,7,9,12)

Supreme of Free-Range Chicken 22.00

Corn purée, panko leg drumstick, pickled carrots, fondant potato & Velouté sauce (1,3,7)

Textures of Beetroot and Tofu 20.00

Roasted, puréed and pickled beetroot, smoked tofu purée, fried tofu & seed crisps (1,11)

Tempura of Lemon Sole 22.00

Grebiche, garden pea croquette, citrus mousseline (1,4,6,10,12)

Rib Eye of Dry-Aged Beef 40.00

Pomme pont-neuf, Portobello mushroom, caramelised onions, overnight tomato with pepper sauce or port wine jus (7,12)