

Mains

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 & awaze dashi (6,7)

Pan-fried Duck Breast 26.00

Quinoa patty, caddied carrots, endive, pomegranate and savoury
reduction fried tofu (6,9)

Supreme of Free-Range Chicken 22.00

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

Tempura of Lemon Sole 22.00

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

Slow Cooked Beef Short Rib 26.00

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

Rib Eye of Dry-Aged Beef 37.00

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

Chargrilled Dry-Aged 6oz Fillet Steak 42.00

Gratin potatoes, chantenay carrots, cherry tomato, portobello mushroom
and tenderstem broccoli served with pepper sauce
(6,7,12)