

STARTERS

HAND DIVED SCALLOP haricot beans, blood orange & pine nut.....	16	STONE BASS dashi vinaigrette, pickled kohlrabi & puffed rice.....	12
BRAISED FEATHERBLADE thai salad, pomegranate & soy.....	10	PORK CHEEK smoked chilli, celeriac & apple remoulade.....	12
DRESSED CRAB chilli, shiso & squid ink tuile.....	16	GRILLED ASPARAGUS poached egg & blue cheese mousse.....	10

MAINS

BUTTER CHICKEN Bombay potato terrine, coconut & poppadom crumb.....	24	IBERICO PORK cauliflower, caper & golden raisin relish.....	26
ARDGAY VENISON Jerusalem artichoke & Dauphiné potato.....	28	GRILLED HAKE sauce vierge, mussels & brown shrimp.....	26
MONKFISH & KING PRAWN scallop & kombu XO, salt baked celeriac & nashi pear.....	27	RISOTTO Spanish black truffle, old winchester & onion ash.....	20

FROM THE GRILL

Cooked simply over hot coals

Rib Eye (12oz).....	34
Sirloin (12oz).....	34
Fillet (8oz).....	36
Côte De Boeuf (18oz).....	42
Chateaubriand for 2 (18oz).....	70

Sauces

béarnaise / peppercorn / wild garlic butter / blue cheese
2.50

ACCOMPANIMENT

mac 'n' cheese.....	6
king prawns, tomato & garlic.....	8
seared scallops.....	9

VEGETABLES & SALADS

broccoli, mushrooms & oyster sauce
crispy cauliflower, garlic, ginger & sesame
cucumber, tomato & chilli salad
Caesar salad
truffle pomme purée
thick cut chips
fries

5

*Please note, we cannot guarantee that our dishes are 'free from' allergens, due to the open plan nature of our preparation areas. Please advise us of any dietary requirements.
A discretionary service charge of 10% will be added to your bill & will be given to our Food & Beverage Team.
Thank you.*

