

STARTERS

HAND DIVED SCALLOP
bitter orange, wild garlic & samphire 16

BRAISED FEATHERBLADE
thai salad, pomegranate & soy 10

FRITTO MISTO
boquerones, squid & aioli 10

DRESSED CRAB
chilli, shiso & squid ink tuile 16

PORK CHEEK
smoked chilli, celeriac & apple remoulade 12

GRILLED ASPARAGUS
poached egg & blue cheese mousse 10

MAINS

BUTTER CHICKEN
Bombay potato terrine, coconut & poppadom crumb 24

ARDGAY VENISON
Jerusalem artichoke & Dauphiné potato 28

MONKFISH & KING PRAWN
scallop & kombu XO, celeriac & nashi pear 27

PERTSHIRE LAMB
miso aubergine & minted peas 27

LEMON SOLE
mussels, brown shrimp & Jersey Royals 28

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, mushroom & oyster sauce 6

crispy cauliflower, garlic, ginger & sesame 6

cucumber, tomato & chilli salad 5

Caesar salad 6

truffle mashed potato 5

thick cut chips 5

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.