

20. STORIES

À LA CARTE MENU

Potato & rosemary sourdough, Marmite butter (v) 504kcal 4.80

STARTERS

Argentinian red prawns, mango & chilli sambal, lime mayo 316kcal 20.00
Courgette & basil soup, Granny Smith apple 50kcal 9.00
Asparagus, Jersey Royals, whipped vegan feta, spring leaves, radish, lovage (vg) 228kcal 14.00
Charred mackerel, cucumber, samphire & horseradish, preserved lemon 441kcal 18.00
Seared wood pigeon, lentil, rhubarb & chicory salad, lemon vinaigrette 609kcal 18.00
Seared scallops, peas, bacon, broad beans & wild garlic 344kcal 21.00
Chicken, ham & apricot terrine, mustard mayonnaise, endive & sourdough toast 750kcal 14.00

MAINS

Confit duck leg, harissa chick peas, chorizo, spinach, madeira jus 1085kcal 26.00
Seared halibut loin, squash, barley, wild mushroom, chicken & tarragon butter 592kcal 34.00
Roasted squash, red lentils & green beans, harissa (vg) 298kcal 19.50
Roasted rabbit loin, grilled asparagus, rabbit & pigeon pithivier, mustard & tarragon sauce 676kcal 30.00
Pan roasted cod, fennel, cauliflower, apple, golden raisin & tarragon 485kcal 32.00
Grilled artichoke, king oyster, sautéed puntarella, parsley cream (vg) 207kcal 22.00
Marinated pork fillet, turnip, watercress, hispi cabbage, popped wild rice, sweet & sour pork jus 620kcal 30.00

GRILL

COOKED OVER CHARCOAL BRIQUETTES

Steaks are garnished with confit tomato, portobello mushroom, pickled shallot

35 Days dry aged 240g fillet 470kcal 46.00
42 Days dry aged 320g ribeye 907kcal 48.00
35 Days dry aged 280g sirloin (halal) 669kcal 38.00

FOR TWO

Whole grilled lobster in garlic butter, parmesan truffle fries 2022kcal 98.00
35 Days dry aged 1kg porterhouse steak 1793kcal 100.00
Braised spring lamb shoulder, buttered Jersey Royals, salsa verde, fine beans & radicchio 2273kcal 65.00

SIDES

Skinny fries (vg) 405kcal 6.00
Truffle & Parmesan fries 534kcal 6.50
Buttered Jersey Royals 252kcal 6.00
Sweet potato fries, lemon aioli 692kcal 6.50
Sautéed kale, chilli and garlic butter 240kcal 6.00
Portobello mushrooms, garlic butter 193kcal 6.75
Rocket salad, Parmesan & red onion 100kcal 6.00

SAUCES

Peppercorn 157kcal 4.00
Béarnaise 175kcal 4.00
Chermoula 87kcal 4.00

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. All prices include VAT. Adults need 2000 calories a day. 13.5% service charge will be added to your bill.

*Whilst we take every precaution, we cannot guarantee that all game birds and fowl are free of lead shot. Please note that we are a cashless venue.