

SUNDAY À LA CARTE MENU

Potato & rosemary sourdough, chive & lemon butter (v) 401kcal	4.80
Marinated noccerella olives 245kcal	4.80
30g Oscietra caviar, warm blinis, crème fraiche, chives 547kcal	89.00

STARTERS

Pan fried red Argentinian prawns, chilli & garlic butter, jalapeno & lime mayonnaise 317kcal	20.00
Broccoli, courgette & basil soup, basil oil 75kcal	9.00
Cow heart tomato, whipped goats curd, burnt chilli, strawberry & oregano salad (vg) 156kcal	14.00
Citrus cured salmon, avocado puree, green chilli, popped wild rice & coriander 305kcal	16.00
Crispy duck salad, mango sambal, cucumber, watercress, ketjap manis dressing, toasted sesame 361kcal	16.00
Seared king scallops, fennel & samphire, chilled buttermilk & dill sauce 333kcal	21.00
Seared beef tataki, white radish, green onion & ponzu 275kcal	16.00

MAINS

BBQ lamb rump, charred baby leeks, crispy potato terrine, salsa verde 816kcal	36.00
Spiced cod loin, pak choi, tamarind & coconut, black tapioca crisp, chilli jam 294kcal	28.00
Grilled artichoke & quinoa salad, pickled radish, parsley, lemon vinaigrette (vg) 473kcal	19.50
Grilled spatchcocked poussin, za'atar, Fattoush salad, herb yoghurt 875kcal	28.00
Pan roast sea trout, courgette, orzo, pink grapefruit & lovage 521kcal	26.00
Pea & wild mushroom fricassee, charred gem lettuce, shallot & watercress salad, rye flat bread (vg) 220kcal	24.00
Togarashi pork fillet, lechon, charred hispi cabbage, kohlrabi, spiced pork jus 756kcal	30.00

SUNDAY ROAST

SERVED BETWEEN 12PM-4PM & SUBJECT TO AVAILABILITY

Roast sirloin of beef with all the trimmings 989kcal	24.00
Roast pork loin with all the trimmings 1058kcal	24.00
Roast chicken supreme with all the trimmings 927kcal	24.00
Celeriac Wellington with all the trimmings 843kcal	24.00

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 (H) 669kcal	38.00

FOR TWO

Whole grilled lobster in garlic butter, parmesan truffle fries 2374kcal	98.00
35 Days dry aged 1kg porterhouse steak 1793kcal	100.00
Herb crusted 8 bone rack of lamb, lamb sauce 2330kcal	80.00

SIDES

Skinny fries, herb salt (vg) 586kcal	6.00
Truffle & Parmesan fries 710kcal	6.50
Buttered Jersey Royals 252kcal	6.00
Sweet potato fries, lemon aioli 850kcal	6.50
Fine beans, shallots & garlic 282kcal	6.00
Portobello mushrooms, garlic butter 193kcal	6.75
Rocket salad, Parmesan & red onion 100kcal	6.00
Mixed summer leaf salad, mustard vinaigrette 58kcal	6.50

SAUCES

Peppercorn 158kcal	4.00
Béarnaise 175kcal	4.00
Chimichurri 60kcal	4.00