

GRILL

STARTERS

John Ross Smoked Salmon <i>Asparagus, new potatoes & bagna càuda</i>	17/26	Twice Baked Comté & Cheddar Soufflé [v] <i>Sherry cream, almond</i>	14
Chestnut Mushroom Parfait [v] <i>Port jelly, pickled Shimeji, grilled sourdough</i>	18	Thai Crab Risotto <i>Lemongrass, makrut lime, green chili</i>	18/28
Aged Beef Tartare <i>Billy's farm egg yolk, Worcestershire sauce, cornichons, shallots, chive</i>	22		

MAIN

Faroe Island Salmon <i>Citrus gallate, samphire, Provençal tomato sauce</i>	33	Slow Braised Ox Cheek <i>All-butter mash, vichy carrots, smoked bacon, peas & broadbeans</i>	34
Pea Raviolo [v][pb+] <i>Pea purée, roquette, Parmesan, mint oil</i>	24	Blythburgh Farm Pork Chop <i>All-Butter mash, choucroute cabbage, apples & mustard sauce</i>	34
Devon White Chicken <i>Morels, asparagus, sage & onion, wild garlic cream, all-butter mash</i>	32		

PUDDINGS

Strawberry Eton Knickerbocker Glory <i>Meringue, shortbread, vanilla ice cream, Chantilly, almonds</i>	12	House Sweet Treats <i>Bonbon, macaron, pâte de fruits, fudge</i>	10
Bread & Butter Pudding <i>White chocolate, Whiskey, vanilla ice cream, honeycomb</i>	12	Local Cheeses <i>Rye crackers, chutneys, jelly</i>	18
Biscoff & Caramel Cheesecake [pb]	12		

[pb] Plant-based | [pb+] Plant-based on request | [v] Vegetarian

All prices are inclusive of VAT, a discretionary service charge of 12.5% will be added to your bill.



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ALLERGEN KEY

GRILL

