

GRILL

STARTERS

Hot Smoked Chalk Stream Trout <i>Dulse & caper beurre blanc, pickled cucumber</i>	17	Game Terrine <i>Chutney, pickles and toasted brioche</i>	18
Goat's Curd & Beetroot <i>[v]</i> <i>Bitter leaves, soft herbs, hazelnut & red wine vinaigrette</i>	14	James's Classic Thai Crab Risotto <i>Lemongrass, makrut lime, green chilli</i>	18/28
Aged Beef Tartare <i>Billy's farm egg yolk, Worcestershire sauce, cornichons, shallot, chive, toasted sourdough</i>	22		

MAIN

Roasted Loch Duart Salmon <i>Fennel & shallot Tart Tatin, lemon & orange dressed bitter leaves</i>	33	Red Wine Braised Beef Short Rib <i>All-butter mash, Vichy carrot & pickled onion</i>	35
Pumpkin Ravioli <i>[v][pb+]</i> <i>Butternut purée, toasted seeds & crisp sage</i>	24	North Sea Halibut <i>Lentil tarka dhal, grilled tenderstem broccoli</i>	33
Free Range Chicken Diane <i>King oyster & maitake mushrooms, brandy, crème fraîche, James's chunky chips</i>	32		

PUDDINGS

Knickerbocker Glory <i>Flavours of rum & raisin</i>	12	House Sweet Treats <i>Bonbon, macaron, pâte de fruits, fudge</i>	10
Yuzu Lemon Posset <i>Blackberry sorbet</i>	12	Local Cheeses <i>Rye crackers, chutneys, jelly</i>	18
Cherry & Apple Delice <i>[v][pb+]</i> <i>Cherry, hazelnuts, vegan vanilla ice cream</i>	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.

Please speak to a member of the team if you have any allergies or intolerances before you order or request our allergen folder for detailed allergen information.

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