

GRILL

STARTERS

Hot Smoked Chalk Stream Trout <i>Dill, buttermilk, kohlrabi, pickles</i>	17	Ham Hock & Parsley Terrine <i>Apple compote, cornichons, pickles, toasted Mark's Bakery sourdough</i>	18
Burrata & Summer Tomato Salad [v] <i>Olive, pickled shallot & shiso</i>	18	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</i>	22		

MAIN

Faroe Island Salmon <i>Citrus gallate, samphire, Provençal tomato sauce</i>	33	BBQ Glazed Beef Short Rib <i>Crisp onion ring, ranch dressed hispi cabbage, James's Fries</i>	35
Pea Ravioli [v][pb+] <i>Pea purée, roquette, Italian style hard cheese, mint oil</i>	24	Roasted Cod <i>Hummus, hazelnut & parsley, grilled leeks</i>	32
Free Range Chicken Supreme <i>Sticky pork belly, braised lettuce, English peas, makrut lime</i>	32		

PUDDINGS

Knickerbocker Glory <i>Flavours of peach melba & limoncello</i>	12	House Sweet Treats <i>Bonbon, macaron, pâte de fruits, fudge</i>	10
Bowl of English Strawberries <i>Vanilla syrup, Cornish clotted cream</i>	10	Local Cheeses <i>Crackers, chutneys, jelly</i>	18
Dark Chocolate Delice [pb] <i>Cherry, hazelnuts</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.



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ALLERGEN KEY

GRILL

