



Scan here for Allergens and please make your server aware of any allergies that you have before ordering.

🌿 - Plant Based | (V) - Vegetarian | (VA) - Vegan Alternative | (GF) - Gluten Free



Early Diners Menu available
Weds-Fri 5pm-6:30pm.

2 Courses £25 | 3 Courses £29

Any dishes marked * are available for the Early Diners Menu.

NIBBLES

Gordal Olives 🌿 - 4.50

Gordal olives garnished with smoked maldon salt.

Truffle & Parmesan Crisps (V) - 4.50

Truffle crisps, with garlic truffle aioli & grated parmesan.

STARTERS

Prosciutto, Fig & Goats Cheese Salad* - 8.95

Prosciutto, glazed figs & goats cheese salad with frisee & house vinaigrette.

Crab & Apple Tian - 11.50

Blue swimmer crab with creme fraiche stacked with apple, avocado, tomato petals with Avruga caviar & herb oil.

Burrata (V) - 7.95

Whole burrata with soused tomato relish, crispy chilli oil & GF toasted bread

MAINS

Corn Fed Chicken Supreme - 21.50

With nduja bean cassoulet, burrata & chicken skin butter.

8oz Lamb Rump in Zaatar - 23.00

With charred artichoke hearts, pickled lemon, goats cheese & Jus.

Slow Cooked Pork Belly - 20.50

Shallot puree, Boysenberry gel, steamed greens & capers with winterberry Jus.

Cod Loin supreme 'Giradet' - 22.00

Cod fillet grilled then braised in white wine, saffron potatoes, red chicory, savoy cabbage & petit pois with tartare buerre blanc.

Beef Cheek - 19.50

Beef cheek braised in stout, caramelised celeriac puree & charred carrots.

Wagyu Burger* (VA) - 19.00

8oz Wagyu burger, bacon jam, Monterey Jack cheese, butter leaf & tomato served on a brioche bun with triple cooked chips.

ON THE GRILL

Served with Rosti potato, pickled Tomato relish & watercress.

10oz Ribeye - 35.00

8oz Fillet - 35.00

8oz Rump - 30.00

32oz Chateaubriand - 90.00

Sharer served with Duck fat Chateau potatoes, pickled tomato relish, fine beans & bearnaise sauce.

SIDES

Triple cooked thick chips (V) - 5.00

Charred carrots (V) - 5.00

Buttered greens (V) - 5.00

Peppercorn sauce - 3.50

Bearnaise sauce (V) - 3.50

DESSERTS

Eton Mess Sundae - 9.00

Vanilla ice cream, chantilly cream, fresh strawberries, fruit compote, & crushed meringue.

Cheesecake - 9.00

Caramel popcorn cheesecake with honeycomb.

Sorbet - 9.00

Selection of sorbets with fruit compote.

Please note, an optional 10% service charge is automatically applied on tables of 2 and over.

ALLERGENS - We can't guarantee any of our food is suitable for those with allergies due to a high risk of cross contamination in our multi-ingredient kitchens. If you are interested in an allergen or ingredient in our food, please check our full ingredient information from our management team or senior chef on duty.