

SAMPLE MENU

Black Velvet 14

Jameson & Ginger 12

Sherry Gls 10

Rock Oyster - Natural or Dressed	Yuzu Granita & Shiso Cress	4.0 / 4.50pp
Gurnard Ceviche ,	Lime, Tequila, Salt & Coriander	13.0
Lamb Carpaccio ,	Harissa, Rocket Pesto & Pomegranate	14.0
✕ Salmon ,	Charentais Melon, Pickled Ginger	12.5
Hereford Beef Tartare ,	Oyster Cream & Seaweed	13.5
Tuna ,	Sesame, Soy & Avocado	16.5
House-made Bread & Aioli	(v)	5.00
Baked Romesco on Toast ,	Aioli & Black Olive (v)	6.50
"Caesar Salad"		8.50
Scampi & Chips ,	Avocado, Caper, Beer Batter Scratchings	14.5
Tempura Soft Shell Crab ,	Black Pepper & Lime	15.0
Scorched Mackerel ,	Granny Smith, Pickled Cucumber & Horseradish	11.75
Offal Waffle!	Glazed Duck Hearts, Parfait & Grapefruit	14.75
Octopus & Chorizo Kebab ,	Smoked Pineapple	15.75
"Corned Beef" Hash & Gribiche		11.5
Pig Cheek Skewers ,	Tamarind & Brown Crab 'Chip Shop' Curry Sauce	11.85
Smoked New Potatoes ,	Asparagus & Tofu Mayo (v)	11.75
✕ Salt Chilli Fried Chicken ,	Cucumber, Mustard & Chilli Pickles	14.25
"Egg On Egg"		16.5
Monkfish ,	Braised Kombu, Pak Choi & Mushroom Broth	17.5
Fregola ,	Crab Sauce & Soft Herbs	15.5
✕ Fire Roasted Cod ,	Heirloom Tomato, Anchoiade & Yesterday's Bread	31.5
✕ Sugar Pit Pork ,	Salted Cabbage, Prawn Spring Roll & Sour Lime Dressing	30.0
Lamb Saddle ,	Caponata, Black Olive & Goat's Curd	31.75
Wood Fire Roast Brill ,	Asparagus, Crab, Parsley Sauce	31.5
Tipperary Hereford Prime Sirloin ,	Beef Tongue, Capers & Horseradish	33.5
800g Sirloin ,	Smoked Bone Marrow, Anchovy & Stout Onion*	95.0
Suckling Pig (To Share) ,	Smoked Pear & Crispy Pig Ears*	95.0

Lunch Menu ✕

Options included to change weekly

2 Courses - 19.5
3 Courses - 25.0

Please advise your server of any dietaries or allergies. Game dishes may contain led shot. Our butter and cheese is made from raw milk. A discretionary service charge of 12% will be added to your bill. *not available in conjunction with any other offers.