



WHILST YOU WAIT

Pork crackling, Bramley apple sauce 3.5
Rosemary & potato sourdough (VG) 3.5

Salt cod croquettes, aioli 5
Marinated olives (VG) 3.5

TO START

Celeriac soup
stilton, black truffle, croutons (V) 8.5
Lobster cocktail
baby gem, avocado, Marie Rose sauce 19.5
Wild mushrooms
rosemary sourdough toast (V) 9.5
Loch Var smoked salmon
lemon, rye bread, condiments 10
Burrata, Sicilian datterini tomatoes (V)
Terre Bormane olive oil, bread crisp 10
Ham hock terrine
cornichons, piccalilli, sourdough toast 7.5

Scottish Aberdeen Angus beef tartar
grilled sourdough, black truffle 15
Mixed beetroot salad
watercress & hazelnut dressing (VG) 9
Grilled tiger prawns
garlic, chili, coriander, toasted sourdough 17
Hand dived Scottish scallops
curried parsnip puree, coriander cress 17
Oysters, red wine & shallot vinegar
Jersey rock (No.3) 2.75/16/32
River Fal natives (No.4) 3.20/18.5/38

STRAIGHT OFF THE JOSPER THE BEEF

FILLET

225g 21 day dry aged Scottish Aberdeen Angus 29
350g 28 day dry aged Aberdeen Angus & Hereford cross 31
served on the bone

RIBEYE

350g 21 day dry aged Cumbrian 30
350g 35 day dry aged Scottish Aberdeen Angus 29
served on the bone

SIRLOIN

300g 35 day dry aged Galician Blond 27
280g 35 day dry aged USDA Prime 26

VENISON

Grilled Highland haunch, bashed neeps, parsnip crisps &
watercress 24

SHARING CUTS

All beef cuts served with bone marrow
28 day aged Aberdeen Angus chateaubriand 11 per 100g
30 day dry aged Holstein and Friesian cross
Porterhouse 7.5 per 100g
28 day aged Aberdeen Angus & Hereford
tomahawk 5 per 100g

RUMP

250g 64 day dry aged Scottish Aberdeen Angus 19

HANGER

225g 35 day dry aged Cumbrian 17

Season any dish with black truffle
French Perigord 8

SAUCES

Peppercorn / Red wine / Béarnaise / Blue cheese / Chimichurri / Café de Paris butter 2.5 (each)

OTHER CLASSICS

Aberdeen Angus brisket & chuck burger, smoked bacon, cheese, chips 18
Day boat fish, market price
Half or whole grilled lobster, garlic butter 24/46
Smoked chicken salad, Ortiz anchovies, parmesan, croutons, Caesar dressing 18
300g Isle of Gigha halibut tranche 27
Roasted whole partridge, buttered Chantenay carrots, grilled hispi cabbage 26
Suffolk free range chicken, confit garlic, Scottish girolles, chicken jus 21
Whole baked aubergine, heritage cherry tomatoes, pistachios, pitted Nocellara olives (VG) 17

FOR THE TABLE

Triple cooked chips 4.5
Chargrilled garlic field mushrooms 5
Steamed spinach 4.5
Creamed spinach 4.5

Tenderstem broccoli, chilli, garlic 5
Watercress & autumn root salad 4.5
Curried cauliflower, yoghurt, almonds 5
Mac 'n' cheese 4.5