

Snacks

Bread, curd, brown butter	3 ½
Crispy olives, goats cheese	3 ½
Cod Cheeks, oyster mayo	4 ½
Pigs' head croquette, romesco	4 ½
Crubeens	4
Homemade black pudding sausage rolls, house ketchup	5

Game broth en croute, Madeira	4 ½
Scallop cooked over coal, seaweed, dashi	8
Roasted cauliflower risotto, toasted hazelnuts	5 ½
Pressed country terrine, salad of pickles, crispy bits	5
Ravioli of crab, shellfish veloute	7
Roast pigeon fagout, cep, chestnut	6
Crispy hens egg, truffled potato	7
Cured salmon, beetroot, orange	6

Braised ox cheek, smoked beetroot, cavolo nero	18
Slow cooked pork shoulder, roasted loin, heritage carrots	18
Butter poached pheasant, fermented cabbage, polenta	16
Game pativia, cep puree , buttered greens	16 ½
Indian spiced monkfish, Pilau rice, cucumber and coconut raita	16 ½
Roast fillet sea bass, ravioli langoustine, broccoli leaf	20
Fillet of cod, cuttlefish, cumin, chickpea	17

28 day dry aged, grass fed :

Rib eye 350g	28
Fillet 250g	30
Sauce: peppercorn, bearnaise, horseradish	
OR	
Butter: garlic, smoked chilli, red wine, shallot	

Sides	3 ½
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Mixed leaves	Sprouting broccoli
Tomato and red onion salad	Hand Cut Chips
Roasted roots	Comber Potatoes, Seaweed Butter

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- Please note that a 10% discretionary service charge will be added to tables of 6 or more.
 - Any dietary requirements, please inform a member of staff when ordering
 - Vegetarian menu available
 - All our game may contain traces of shot