



“OUR BESPOKE GRIDIRON
IS DESIGNED FOR MAXIMUM
CONTACT CREATING A GOOD
MAILLARD REACTION WHILST
STILL ALLOWING FLAVOUR FROM
THE SMOKE TO FLOW THROUGH
THE DIAMOND CUT HOLES.”

Richard Turner
Executive chef

SNACKS

Nocellara Olives	4
Sourdough, salted butter	4
Crispy scampi Jalapeño tartare	7
Oysters Sauce mignonette	3.5 each
Buttermilk chicken Espelette	6
Lamb belly fritters Mint aioli	8
Pig’s head terrine Toasted sourdough, sweet mustard	6

STARTERS

Grilled octopus Jersey royals, octopus Bouillabaisse	14
Warm artichoke salad Comice pear, walnut	12
Ash burnt leek Hazelnut aillade	10
Gnocchi Morels, asparagus, wild garlic	12
Grilled lamb chops Smoked aubergine	13

SEAFOOD AND VEGETABLES

Turbot Butter sauce, chicken salt	28
Tempura monkfish XO tartare, kale	22
Scottish cod Mussels, fennel, samphire, saffron broth	19
Wood roast cauliflower Cauliflower beignets, golden raisins, walnut	14

CUTS

Barnsley hogget	28
Berkshire pork	26
Free-range half chicken	19

STEAKS

Hereford rump	29
Hereford rib eye	39
Angus T-bone (45 mins approx - for two to share)	75

Sauces 3
Bone marrow sauce, brown butter and anchovy, béarnaise

SIDES

Beef dripping galette potatoes	6	Glazed heritage carrots	5
Tunworth mashed potato	8	Grilled tenderstem broccoli	5
Braised trotter, crackling		Green herb salad	4

SWEET AND SAVOURY

Choux pastry hazelnut cream, chantilly	8
Sticky toffee pudding armagnac	8
Clementine brûlée	8
Millefeuille red fruits, cherry sorbet	8
Colston Bassett stilton honeycomb pear and oat biscuits	9

Please inform your server if you have any allergies.
An optional 12.5 percent service charge will be added to
your bill, all of which will be distributed amongst our team.