



oysters

maldon oysters: natural with mignonette sauce (gf,df) - baked rockefeller - tempura with wasabi aioli & dill gel
£5 each £25 half dozen add caviar £2.95 per oyster

nibbles

marinated nocellara olives £5 (v,vg,gf,df)
homemade focaccia, whipped marmite butter £6.5 (v,dfa)
old spot pork puff pastry sausage roll, beer mustard £8.5
nduja & mozzarella arancini, pizzaiola sauce, aged parmesan, basil £3 each
puffed pork crackling, chicken salt seasoning, burnt apple puree £7.5 (gf,df)

starters

scottish scallops, burnt butter sauce, crispy lardons, preserved lemon, chives £18 (gf)
buttermilk fried chicken, scotch bonnet sauce, buttermilk aioli, compressed watermelon £15 (gf)
glazed tiger prawns cooked over coals, macha salsa, chilli oil, lime aioli £20 (df,gf)
crispy fried globe artichoke heart, smoky romesco sauce, olive oil £13.5 (gf,df,vg,v)
chicken liver parfait, fig & shallot puree, brioche bun, crispy chicken crackling, port gel £15
dry aged fillet of beef tartar, chipotle emulsion, potato rosti, pine nuts £17.5 (gf,df)

mains

wild garlic & chilli pasta, crispy garlic, pickled chilli, parmesan £22 (dfa,v,va) add tiger prawns £32.5
cumberland sausage & mash, rare breed pork sausage, pomme puree, shallot jus, puffed pork £22
steak burgers: cheeseburger & fries £25 truffle burger with fig jam & truffle fries £29.5 (gfa)
fish & chips, beer battered lemon sole with prawn mousse, pomme pave, hollandaise tartar, pea puree £32.5 (gf)
salt marsh 'shawarma' lamb cutlets, pomegranate molasses glaze, red pepper puree, baba ghanoush £34.5 (gfa)
scottish salmon fillet, white wine veloute, salmon caviar, samphire, golden raisin puree, chive oil £29.5 (gf)
line caught halibut fillet, brown crab butter sauce, nduja crumb, samphire, dill oil £39.5 (gfa)
iberico pork pressa, chilli mole poblano, hazelnut puree, pork jus, puffed pork crackling £32.5
350g dry aged bone in black angus sirloin steak, our signature chipotle cafe de paris butter £45 (gf,dfa)
260g dry aged fillet steak on the bone, our signature chipotle cafe de paris butter £49.5 (gf,dfa)

sharing platters

classic beef wellington for two, served pink £59.5 per person
600g dry aged stoddart's chateaubriand for two £59.5 per person (gfa,dfa)
1.2kg rib of dry aged galician beef 'cote de boeuf' for two £69.5 per person (gfa,dfa)
500g australian wagyu rib-eye for two, BMS 5+ GOLD, FI chocolate fed wagyu £89.5 per person (gfa,dfa)
PLEASE ALLOW 45 MINUTES COOKING & RESTING TIME FOR SHARING BOARDS, STARTERS OR NIBBLES ARE ADVISED
add surf - two scottish scallops in burnt butter sauce with bacon, lemon & chives £9.5 (gf,dfa)
add surf - three glazed tiger prawns with chilli & lime aioli £12.5 (gfa,dfa)

sides & sauces

skinny fries (gf,df,v,vg) £6 chicken salt fries £7.5 (gf,df) truffle & parmesan fries £12.5 (gf) house salad £6 (gfa,v,vg)
tender stem broccoli, chilli & lime butter £7.5 (gf,v,va) truffle & parmesan mash £12.5 (gf,v)
creamy mash £6.5 (gf,v) broccoli & cauliflower cheese gratin £7.5 (v) truffle cauli & broccoli gratin £12.5 (v)
braised carrots, nduja, buttermilk £7.5 (gf,dfa) macaroni & cheese £8.5 (v) battered onion rings £6 (gf,df,v,vg)
spicy nduja sausage macaroni & cheese £9.5 italian truffle macaroni & cheese £12.5 (v)
brandy & peppercorn sauce £2.5 chipotle cafe de paris butter £2.5 (v,vg) diane sauce £2.5 (gf) port jus £2.5 (gf)

Please inform your server of any allergies. dfa = dairy free available, gfa = gluten free available, va = vegan available, vg = vegan, v = vegetarian, gf = gluten free, df = dairy free.

Our kitchen uses common allergens such as wheat, milk, eggs, nuts & soy. Some dishes may be prepared in areas that also handle other allergens.

We cannot guarantee that any dish is 100% free from allergens due to the potential for cross-contamination. An optional 12.5% service charge will be added to your bill. Prices inclusive of 20% VAT.



puddings

dog & pickle affogato: vanilla ice cream, kahlua coffee liquor, espresso shot £12 (v,gf)

strawberries & cream eclair, strawberry gel, chantilly cream, fresh strawberries, tuille £12 (v)

chocolate mousse, salted caramel ganache, roasted white chocolate crumb £12 (v)

cheese selection, ask your server for today's choice - with fig jam, crackers, quince £16 (gfa,v)

sticky toffee pudding, salted caramel toffee sauce, pistachio ice cream & brittle £11 (gfa)

rhubarb & custard, rhubarb sorbet, custard mousse, tuille £11 (v)

artisan ice creams/sorbets - chocolate, vanilla, strawberry, peanut butter, rhubarb, lemon £4 per scoop (gfa,v,va)

dessert cocktails - 2 for £25

espresso martini, vodka, espresso shot, kahlua, simple syrup £15.5

hazelnut bueno martini, frangelico, crème de cacao, vanilla syrup, milk, bueno garnish £15.5

cherry bakewell sour, amaretto, lemon juice, orange bitters, cherry syrup, egg white, cherry garnish £15.5

baileys iced cappuccino, double espresso shot, milk, ice, cream, baileys, grated dark chocolate £15.5

salted caramel espresso martini, vanilla vodka, kahlua, salted caramel syrup, espresso shot £15.5

dessert wines & afters

maddalena recioto della valpolicella *veneto - italy 2021, red fruit jam - cherry - vanilla* 50ml £11

royal tokaji *aszú 5 puttonyos, crown estates - hungary 2013, Luscious - Apricot - Honey* 50ml £13

vintage port *quinta da prelada, douro - portugal 2008, dark fruits - spice - intense* 75ml £15

porto white *quinta da prelada, douro - portugal NV, apples - lemon - honey* 75ml £8.5

baileys (50ml) £7 amaretto £7 frangelico £6.5 tia maria £7 courvoisier XO £16.5 hennessy XO £16.5

set menu 3 courses for £37.5

available thursday & friday 12pm - 7.30pm & saturday 12-2:30pm

starter

root vegetable soup, rosemary focaccia, pine nuts, herb oil (gfa,dfa,v,va)

nduja & mozzarella arancini, pizzaiola sauce, aged parmesan, basil

old spot pork puff pastry sausage roll, beer mustard

main

scottish salmon fillet, white wine veloute, caviar, samphire, golden raisin puree, chive oil (gf)

wild garlic & chilli pasta, crispy garlic, pickled chilli, parmesan (dfa,v,va) add tiger prawns £9.5

cumberland sausage & mash, rare breed pork sausage, pomme puree, shallot jus, puffed pork

chicken caesar salad, crispy buttermilk chicken, lettuce, caesar dressing, parmesan, croutons (gfa)

dessert

dog & pickle salted caramel sundae with vanilla ice cream (v)

dog & pickle affogato: vanilla ice cream, kahlua coffee liquor, espresso shot (v,gf)

3 scoops of ice cream or sorbet - chocolate, vanilla, strawberry, peanut butter, rhubarb, lemon (gfa,v,va)

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