



oysters

maldon oysters: natural with mignonette sauce (gf,df) - baked rockefeller - bloody mary
£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)

nduja & mozzarella arancini, pizzaiola sauce, aged parmesan, basil £3.5 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)

honey sesame buttermilk fried chicken, yuzu aioli, spring onion £15 (gf)

citrus cured salmon, whipped crème fraiche, pickled cucumber, salmon caviar, blood orange £15 (gf)

glazed tiger prawns cooked over coals, chilli & mango salsa, lime emulsion £20 (df,gf)

heritage tomato salad, buffalo mozzarella, basil sorbet, tomato consommé, sherry gel £14 (gf,dfa,va,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)

devon crab tian, melon espuma, shiso leaf, espelette pepper £17.5 (gf,df)

dog & pickle seafood board - citrus cured salmon, devilled egg with caviar, bloody mary oysters,
dressed crab, pickles, anchovy, fennel salad, rye bread £35 (gfa,dfa)

mains

pan fried gnocchi, tomato ragu, courgette puree, roast tomatoes, basil crumb £24 (dfa,v,va) add 2 tiger prawns £8.5

char grilled cauliflower, black garlic puree, italian summer truffle, almond cream £24 (gf,df,vg,v)

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)

steamed shetland mussels, ask your server for today's dish, served with focaccia £25 (gfa)

line caught halibut fillet, brown crab butter sauce, nduja crumb, samphire, dill oil £39.5 (gfa)

350g dry aged bone in black angus sirloin steak with our signature chimichurri £45 (gf,dfa)

290g dry aged fillet steak on the bone with our signature chimichurri £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)

add surf - two glazed tiger prawns with chilli & lime £8.5 (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,gf) 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 éclair, 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 2 courses for £29.5

available thursday & friday 12pm - 7.00pm & saturday 12-2:30pm

starter

chilled gazpacho soup, rosemary focaccia, pine nuts, herb oil (gfa,dfa,v,va)

bolognese arancini, pizzaiola sauce, aged parmesan, basil

devilled egg, anchovy, capers, lemon zest

main

steamed shetland mussels, ask your server for today's dish, served with focaccia

quinoa salad, avocado, green mole, kohlrabi, apple, lime (df,v,vg,gf) add two tiger prawns £8.5

dog & pickle hot dog, rare breed cumberland sausage, pulled beef shin, pickled onion, mustard mayonnaise

additional sides

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)

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