



AUTUMN SAMPLE MENU

Sample dishes from our seasonal à la carte menu

NIBBLES

Gordal Olives	£5.5
Venison Scotch Egg, Black Pudding, Pickled Walnut Ketchup	£8
House-Baked Garlic and Olive Oil Focaccia, Balsamic Dip	£6.5
Bacon Jam, Brie Custard, Cranberry Tartlet	£7.5
Prawn & Lobster Toast, Gochujang Mayonnaise, Sesame	£9.5

SMALL PLATES

Burrata, Delica Pumpkin, Hazelnut, Sage	£13.5
Oxtail-Stuffed Potato Skin, Herb Crumb	£13
Aged Beef Tartare, Burger Sauce, Parmesan, Shoestring Fries	£13
Hash Brown, Pickled Onion, Yolk Jam, Toasted Yeast	£10
Tuna Tataki, Seaweed Salad, Coriander & Ginger Ponzu	£13.5
Fish Finger, Tartare Sauce, Gribiche	£12.5
BBQ King Prawns, Gochujang, Harissa Butter, Sourdough	£16
Gnocchi, Chicken Wings, Cacio e Pepe, Black Garlic	£13.5

LARGE PLATES

Chalk Stream Trout, Ratatouille, Saffron Aioli, Bouillabaisse Sauce	£24
Rigatoni, Braised Venison, Parmesan, Chive	£20
Flat Iron Steak, Café de Paris Butter, King Prawn	£34
BBQ Peri-Peri Monkfish, Haricot Beans, Burnt Lemon, Herb Dashi	£34
Lamb Belly, Satay Sauce, Cucumber, Burnt Aubergine	£23
Linguine, Crab, Chilli, Lemon, Pangrattato, Tomato	£24
Pork Tomahawk, Green Peppercorn, Sauce Diane	£27
Confit Duck Leg, Panang Sauce, Crispy Chilli Oil, Cavolo Nero	£26

FROM THE GRILL

Our beef is 30-day dry-aged, cooked over fire and served with red wine sauce.

Côte de Boeuf - 800g	£80
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SIDES

Koffman's Skin-On Fries	£6
Corn Ribs, Hot Honey, Lime	£8
Caesar Salad, Parmesan, Sourdough, Anchovies	£7.5
Charred Hispi Cabbage, Orange Miso Caramel, Crispy Bacon	£6.5

Please let us know of any food allergies or dietary requirements when ordering.

A discretionary 12.5% service charge will be added to all tables; 100% goes to our staff.