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## GRILL

From our Jospier Grill, all our beef is Aberdeen – Angus crossed and are aged between 21-30 days

Beef sirloin steak 10oz – 24.00

Beef ribeye 10oz – 26.00

Beef fillet 8oz – 29.50

## TO SHARE

Sea bass – serves two – 58.00

550g Baked sea bass stuffed with fennel and herbs, jersey royal potatoes, spinach

Rack of lamb – serves two – 62.00

New season English six bones rack of lamb, ratatouille, dauphinois potatoes

Chateaubriand – serves two – 72.00

550g Aberdeen – Angus crossed 28 days aged, pommes frites, bearnaise and red wine sauce

## SIDES

Sprouting broccoli, anchovy & chili dressing— 5.00

Buttered new potatoes – 4.00

Pommes frites – 4.00

Mixed leaf salad – 4.00

Buttered spinach – 4.00

## SAUCES

Red wine – 2.00

Bearnaise – 2.00

Green peppercorn – 2.00

All prices are inclusive of VAT

A discretionary 12.5% service charge will be added to your bill

Please be aware that some dishes may contain nut traces

If you have any specific allergies or require vegetarian options, please inform a manager immediately



## STARTERS

- Chilled pea soup, black olives — 8.00
- Seaweed cured salmon, fennel & cucumber salad, keta caviar —11.50
- Asparagus, crispy poached duck egg, peas, broad beans, aged parmesan (v)—11.00
- Heritage tomato salad, burrata, pickled strawberries, tomato consommé—9.50
- Dressed Cornish crab, apple, avocado, brown crab arancini —14.00
- Chicken & leek terrine, soused cauliflower, tarragon emulsion, pickled mustard seeds —09.00
- Seared foie gras, poached rhubarb, spiced sauce, puffed wild rice — 13.50

## MAINS

- Loin of rabbit, petit pois a la Francaise, grelot onions, chervil emulsion — 22.00
- Crispy Iberico pork belly, crushed turnips and tops, poached rhubarb— 26.00
- Vadouvan crusted lamb loin, heritage tomatoes, jersey royals, minted salsa verde— 32.00
- Pan seared Halibut, citrus consommé, garganelli, sea herbs — 24.00
- Roasted seabream, aubergine purée, anchovy sauce vierge— 24.00
- Roast monkfish, squid raviolo, smoked bacon, pea & verbena sauce — 26.00
- Vol au vent of wild mushroom and Jerusalem artichoke, walnut and curly kale — 15.00

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