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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 12oz – 34.00

Beef ribeye 12oz – 37.00

Beef fillet 8oz – 32.00

## 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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.

Please be aware some dishes may contain nut traces. If you have any specific allergies, inform a manager immediately.



## STARTERS

- Chilled pea soup, black olives — 8.00
- Seaweed cured salmon, pickled cucumber salad, keta caviar — 11.50
- Asparagus, crispy poached duck egg, peas, broad beans, aged parmesan (v) — 11.00
- Heritage tomato salad, burrata, basil oil, tomato consommé — 11.00
- Dressed Cornish crab, apple, avocado, brown crab arancini — 14.00
- Ham hock terrine, soused cauliflower, tarragon emulsion, pickled mustard seeds — 9.00
- Seared duck liver, poached peach, 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 apricot — 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 — 22.00
- Roast monkfish, squid raviolo, smoked bacon, pea & verbena sauce — 22.00
- Roasted shiitake mushrooms, pearl barley risotto, black walnut ketchup — 15.00

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