



STARTERS & SALADS

- Ham hock terrine, celeriac remoulade, cornichons 8.5
- White onion soup (V, GF) 6.5
- Steak tartare, Burford brown hen yolk, toasted country bread 8 /15
- Nicoise, seared yellow fin tuna 10 / 14
- Autumn superfood salad, quinoa, crisp leaves, pumpkin, pomegranate, almonds (VG) 8/15
- Chicken Caesar salad 8.5 / 13
- Burrata, roast delicata pumpkin, hazelnuts, balsamic (V) 11
- Wild mushroom on toast (V) 7.5

MAINS

- Slow braised lamb shank, celeriac purée, rosemary jus 21
- Chicken and mushroom stroganoff, pilaf rice, pickled cucumber 17
- Roast Icelandic cod, leeks, mussels, vermouth velouté 22
- Fresh tagliatelle, wild mushroom sauce (V) 16
- Fish and Chips, minted peas, tartar sauce 15.5
- Fine herb gnocchi, roasted Provençal vegetables, semi dried tomatoes, sauce vierge (VG, GF) 18.50
- Slow cooked beef Bourguignon, carrots vichy, pomme purée 18.5
- Bouchot mussels marinière, pommes frites 14
- Slow roasted baby cauliflower, lentil dhal, spiced dukkha (VG, GF) – 18.50

GRILL

From our Jospier Grill

- 200g Aberdeen Angus flat iron steak 14.5
- 285g Aberdeen Angus sirloin steak, 28 day aged 24
- 285g Aberdeen Angus ribeye steak, 28 day aged 26
- 225g Aberdeen Angus fillet steak, 28 day aged 34

SANDWICH & BURGERS

- Hamburger, Gruyère cheese, crispy bacon, red onion relish, aioli 11.5
- Cajun spiced soft shell crab burger pickled cucumber, cajun mayonnaise 13

NIBBLES

- Selection of artisan bread with salted butter 3.5
- Nocellara olives 4
- Salted, roasted almonds 4
- Padron peppers, smoked paprika salt 5
- Charcuterie platter, celeriac and apple remoulade, fresh bread 9

SET MENU

2 courses £20 / 3 courses £25
Add £5 for a small glass of wine

STARTERS

- Heritage beetroot salad, caramelised goats' cheese & watercress
- Ham hock terrine, celeriac remoulade, cornichons
- Deep fried calamari, saffron aioli
- Truffled Celeriac velouté, wild mushrooms and hazelnuts (v) (GF)

MAINS

- Fresh tagliatelle, wild mushroom sauce (V)
- Crispy pork belly, celeriac puree, tenderstem broccoli, red wine sauce (GF)
- Norfolk bronze stuffed turkey, roasted winter root vegetables, turkey gravy
- Pan fried sea bass, heritage beetroot, samphire, vermouth velouté (GF)

DESSERTS

- Plum & almond frangipane tart, fiordilatte ice cream
- Vanilla crème brûlée
- Selection of 2 French artisan cheeses, fruit chutney, crackers
- Ice creams & sorbets: chocolate, vanilla, peach, raspberry

SIDES – 4

- Tenderstem broccoli, toasted almonds
- Green beans
- Pommes frites
- Mixed leaf salad
- Pomme purée

SAUCES – 2

- Red wine
- Bearnaise
- Green peppercorn

SATURDAY BRUNCH

Available Saturdays:

LUNCH: 11.30 – 15.30 - 2/3 COURSES 20/25

*Add 18pp for free-flowing bubbles (90 minutes)
Parties of 7 and above 25pp (90 Minutes)*

V vegetarian – VG vegan – GF gluten free – R on request

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.

All prices included VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.

Please contact your waiter if you require any information regarding allergies or intolerances