



TODAY		TO SHARE	SIDES	
PRAWNS	16 / 28	<i>for two, price per person</i>		
<i>Atlantic grilled prawns, parsley, garlic, confit lemon, brown butter</i>			MOUSSELINE	
			<i>pomme purée, cream</i>	8
GROUSE	26	CÔTE DE BEOUF 900g	POMMES FRITES	5
<i>roasted breast, confit leg, bacon, hispi cabbage game chips, bread sauce</i>		<i>Aberdeen angus cross, 35 days dry aged iceberg lettuce, blue cheese dressing Béarnaise & Bordelaise sauce</i>	<i>Maldon salt & rosemary</i>	
DOVER SOLE 600g	45		GREEN BEANS	5
<i>grilled or meunière, pommes frites</i>		MAINS	<i>extra fine, tarragon</i>	
STARTERS		RISOTTO V	MUSHROOMS	6
MUSHROOMS VG	9	<i>butternut squash, hazelnut, crispy sage toasted pumpkin seeds</i>	<i>fricassée of wild mushrooms, garlic, olive oil</i>	
<i>porcini, girolles, chantarelles, chestnut garlic, olive oil, sourdough toast</i>		CAULIFLOWER VG	CABBAGE	5
BURRATA V	14	<i>grilled cauliflower steak, pinenut gremolata pomegranate, spiced velouté, shaved salad</i>	<i>hispi cabbage</i>	
<i>ratatouille, basil pesto, black olives, focaccia</i>		KIEV	TOMATO	5
CRAB	16	<i>Somerset free range chicken breast hispi cabbage, roast garlic butter, parsley mayo</i>	<i>heirloom tomatoes, shallots, baby basil</i>	
<i>Cornish hand picked, bell pepper, sugar snap kewpie mayo, mango, hazelnut</i>		RIBEYE 300g	DESSERTS	
TUNA	15	<i>28 days dry aged on the bone Aberdeen angus cross, Peppercorn or Bearnaise add seared duck liver 5.00 supplement</i>	FONDANT	9
<i>yellow fin tuna tartare, avocado tomatoes concasse, sesame dressing</i>		OCTOPUS	<i>white chocolate & lemongrass, pecans, coffee ice cream</i>	
PARFAIT	11	<i>grilled, sauce vierge, courgette aubergine caviar</i>	CLAFOUTIS	8
<i>chicken liver, Port shallots, brioche</i>		SEA BASS	<i>caramelised apples, creme fraiche & calvados</i>	
FRISÉE LYONNAISE	13	<i>wild sea bass fillet, pomme mousseline vermouth sauce</i>	CUSTARD TART	8
<i>Burford Brown egg, chicken liver, smoked lardons frisée, dandelion, croûtons, sherry vinegar</i>			<i>Nutmeg, salted caramel ice cream</i>	
			FIG VG	8
			<i>sponge cake, coconut & redcurrant marzipan ice cream</i>	
			SELECTION OF 3 CHEESES	10
			<i>tomato & cherry chutney, homemade crackers</i>	
			ICE CREAM & SORBET	3.5 / 6 / 8
			<i>made in house selection</i>	

Please inform your waiter of any allergy or dietary requirements when making your order. VG- suitable for vegan requirements, V- suitable for vegetarian requirements
 Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese, may increase your risk of foodborne illness
 12.5% discretionary service charge will be added to your bill. Prices include VAT