



House Bread, Beef Fat Whipped Butter & Volcanic Black Salt (v)	4
Mixed Marinated Olives (v)	4
Colchester Rock Oysters, Raspberry Vinegar	2.50 ea
Mixed Fish Platter	
<i>Wye Valley Smoked Salmon, Soy &amp; Ponzu Marinated Tuna, Crispy Whitebait, Dressed Crab, Oysters, Samphire Salad, Served with Whipped Butter, House Sourdough, Brown Butter Hollandaise, Pomegranate &amp; Shallot Vinegar</i>	21

### **Small Plates**

Yorkshire Asparagus, Arlington White Poached Egg, Wild Garlic & Sea Lettuce (v)	9
Braised & Crispy Spelt, Morels, Yorkshire Asparagus, Wasabi (v)	10
English Peas, Cured Ham, Sage & Lords 100's Cheese	9
Quail Breast, Sweet & sour Gooseberries, Hazelnuts, Red Grelots	9
Scorched Sardines, Cherry, Pistachio, Frozen Baby Gem, Caviar	12
Onion Bhaji Loaf, Cornish Crab, Buttermilk, Pickled Turnip, Radish, Coriander	12

### **35 day dry aged Steaks**

8oz Onglet Steak <i>(served Rare)</i>	17
10oz Rump Steak	19
9oz Ribeye Steak	25
12oz Ribeye Steak	28
8oz Fillet Steak	32
24oz Cote du Beouf	55

### **Choose Your Side**

Green Bean & Foie Gras Salad	7
Bone Marrow Triple Cooked Chips	5
BBQ Short Rib Mac & Cheese	7
Asparagus, Peas & Grelots	4
Skin on French Fries	4
Seasonal Vegetables	4

### **Sauce**

Bearnaise	4
Mushroom	4
Peppercorn	4
Wild Garlic	4
Butter	

### **To Share... (for 2 people)**

35 Day dry aged Chateaubriand, Jersey Royals, Green Bean & Foie Gras Salad, Braised Carrots, Watercress & Bone Marrow Jus	75
24oz Hereford Cote du Beouf, Short Rib Mac & Cheese, Triple Cooked Chips, Asparagus & Wild Mushrooms, Wild Garlic Butter	75

### **From the Land**

Duck Breast, Braised Leg Bon Bon, Girolles, Artichoke "Risotto",	24
Poached Corn Fed Chicken Breast, Confit Chicken Leg, Potato Gnocchi, Roast Onion, Fried Egg, Parmesan	24
Roast Rump of Lamb, Lambs Liver & Onions, English Peas, Braised Lentils, Mint Jus	27

### **From The Sea**

Roast Hake, Braised Octopus, Roast Garlic Potatoes & Chorizo, Sprouting Broccoli, Salsa Verdi	22
Poached Halibut, Cep Puree, Pearl Barley Salad, Lardo, Baby Gem, Mushroom Broth	29

### **From The Soil (v)**

Colston Bassett Blue Cheese Gnocchi, Braised Chicory, Walnut Granola, Crispy Lotus Root (v)	20
Marinated Heritage Tomatoes, Smoked Burrata, Crispy Shallots, Watercress, Heritage Tomato Broth (v)	20

Please allow 30 minutes for a main course if not ordering a starter. Please note that we make our food from scratch prepared in an environment that contains traces of peanuts, nuts, milk, eggs, soyabean, wheat, fish and shellfish and other allergens. Please ask a member of staff if you require any assistance with your dietary requirements when ordering food. A 10% **optional** gratuity will be added to your bill.



### Something Sweet

British Red & Green Strawberries, Lemon & Thyme Yoghurt, White Chocolate	8
BBQ Peach Melba, Meringue, Peach Jelly, Raspberry	8
Key Lime Pie, Roast Banana Sorbet, Toasted Oats	8
Affogato	5
<i>Add a shot of Amaretto, Baileys, Cointreau, Kahlua, Café Patrone</i>	3

### Selection of British Cheeses

<u>Cheese</u>	<u>Style</u>	<u>Provenance</u>
Blanche	Goats Cheese	Evesham
Shorocks Bomb	Cheddar	Lancashire
Flower Marie	Ewes Milk	Sussex
Baron Bigod	Brie	Suffolk
Thomas Raywall	Red Leicester	Leicester
Colston Bassett	Stilton	Nottingham
Goddess	Wash Rind	Gloucester

Served with Celery, Red Grapes, Chutney & Artisan Biscuits

£9 for 4 Cheeses

£14 for 7 Cheese (ideal for Sharing)