



SNACKS & STARTERS

Stone-baked
bread, salted
butter
3.5

Chilli salt squid,
smoked chilli
& lime
8

Rock oysters
red wine & shallot
vinegar
6 or 12 20/36

Pork & chorizo
Scotch egg, red
pepper ketchup
7

Artichoke
fritters,
truffle mayonnaise
8

Jerusalem artichoke soup, blue cheese rarebit	7.5
Dry-aged beef tartare, dripping sourdough	12 / 18
Treacle cured salmon, confit potato salad, rye toast	11
The Grazing Goat croquette, pickled radish, sauce gribiche	8
Gem wedge salad, blue cheese & buttermilk, radish, preserved lemon, grape	9 / 16
Hand-dived scallop, sea vegetables, smoked butter sauce	7.5 each

MAINS

Grilled whole dover sole, capers, lemon, parsley, brown butter	31
Beer battered cod and chunky chips, crushed peas, hollandaise tartare	17
Lamb rack, smoked mashed potato, baby leeks, rosemary jus	27
Hen of the woods mushroom hotpot	17
Steak pie, mash, Guinness sauce	19
Grass-fed beef burger and fries, bacon, cheese, tomato relish, green peppercorn mayonnaise	16.5
Mushroom burger and fries, celeriac and truffle remoulade, gem lettuce	16

RARE BREED CUTS

We work with fantastic British farmers and butcher in-house to bring you a choice of interesting and rare cuts. Please ask your server or see our chalkboard for today's selection.

Sauces

Beef-fat Béarnaise | Bordelaise | Wild mushroom | Chimichurri

SIDES

Fries, plain or
truffle & parmesan
4.5 / 5.5

Mash,
smoked bacon,
spring onion 5

Tenderstem broccoli,
pine nuts, lemon
5

Roasted beetroot,
rosemary
butter 5

Buttered hispi
cabbage
5

Mixed leaf
salad
4.5

An optional 12.5% service charge will be added to your bill.

All of our food is freshly prepared every day, so we can cater to any dietary requirements. Please make your server aware of any allergies or intolerances. Scan to see our allergen menus.

