DINNER

We believe in the power of community, collaborating with local and independent suppliers to source fresh, quality produce for our menus.

& share

SMALL PLATES

SHARING LOAF & WHIPPED BUTTER VGO 9

OLD WINCHESTER CHEESE SOUFFLÉ, WILD ROCKET & MUSTARD SAUCE V 13

CRISPY PORK BELLY & SPICED PLUM KETCHUP V 11

SHELLFISH BISQUE 17

DUCK LIVER PARFAIT, KUMQUATS, CHERRY & SAVOURY GRANOLA 14

SMOKED AUBERGINE SOUP VGO 9

CAESAR SALAD VGO 12

HOME-CURED BEETROOT SALMON & NORI CRISPS 17

two

MAIN PLATES

SMOKED CHILLI & HARISSA-MARINATED MONKFISH, CHORIZO & BLACK EYED BEANS SALAD 75

BRAISED BEEF CHEEK, CREAMED POTATO, ONION & RED WINE JUS 32

BARLEY RISOTTO, WILD MUSHROOM, PICKLED WALNUTS & TRUFFLE VGO 22

LAMB RUMP, SWEETBREADS, BRAISED SALSIFY & SPINACH 38

DUCK BREAST, CONFIT LEG, ENDIVE & SPICED PLUM 32

PAN-FRIED STONEBASS, CUCUMBER & SEAWEED SALAD & LEMONGRASS BROTH 34

RIB CAP BEEF BURGER, APPLEWOOD CHEDDAR, BACON JAM, CHILLI RELISH & CHIPS 22

BEETROOT BURGER, MUSHROOM, AVOCADO, AIOLI & CHIPS VGO 22

FROM THE GRILL

two

all served with a braised shallot, a sauce and a side of your choice

28-DAY DRY AGED TOMAHAWK & CELERIAC RÉMOULADE 90 please allow 45 minutes

80Z SIRLOIN: 28-DAY AGED NATIVE BEEF & CELERIAC RÉMOULADE 38

YELLOWFIN TUNA STEAK & KIMCHI SLAW 36

LEMON-MARINATED SPATCHCOCK POUSSIN & KIMCHI SLAW 28

BEETROOT HOME-CURED CELERIAC STEAK & KIMCHI SLAW VG 18

SAUCES 4

BEEF & RED WINE BÉARNAISE V CHIMICHURRI VG AIOLI VG GREEN PEPPERCORN ROASTED VEGETABLE JUS VG

SIDE PLATES 5

SEASONAL VEGETABLES V ALLOTMENT SALAD V CREAMED POTATOES V TRIPLE COOKED CHIPS VG CHORIZO & BLACK EYED BEANS SALAD VGO SWEET POTATO FRIES & PAPRIKA DIP V

THE GALLERY