



AA ROSETTE AWARD

- A La Carte -

Monday to Saturday 12pm - 10pm

bubbles by the glass

Classic cuvée, Fairmile Vineyard, Henley-on-Thames
Champagne, S. Baron, Brut

11
12

appetisers

Homemade bread, salted butter (v)
Green gazpacho (v)
Marinated olives (v)
6 Dorset Snails, garlic butter

5
6
5
10

starters

Fish soup, saffron rouille, gruyère, croûtes
Confit octopus, red wine, olive oil, pine nuts & basil
Carlingford Lough oysters, shallot vinegar, tabasco
Foie gras, Tokaji jelly, rhubarb, toast
Watermelon, cucumber & red onion salad, stracciatella, lemon, mint (v)
Duck egg mayonnaise, squid ink, Kohlrabi, salmon roe
Courgette & tomato panzanella, whipped ricotta, smoked almonds (v)

12
14
x3 12 x6 22 x12 42
19
11
14
9 | 17

Cold shellfish platter, fries, mayonnaise (to share)

80

mains

Chicken fricassee, morels, onion, white wine, tarragon
Rectory Farm asparagus, gnocchi, wild garlic, Parmesan (v)
Middlewhite porchetta, braised fennel, chickpeas, salsa verde
Market fish, sea vegetables, brown butter, lemon, capers & parsley (see blackboard for today's delivery and price)
Stuffed quail, peas, lettuce, burnt onion, lardo
Lamb shoulder, potato cake, charred courgette, clams & samphire
Hamburger, bacon, cheese, fries
Dry aged sirloin (280g), triple cooked chips, green peppercorn, tarragon butter
Cote de boeuf (for 2) 30mins (980g), triple cooked chips, bone marrow, peppercorn butter
No.1 Ship Street surf & turf (for 2) 30mins, cote de boeuf, whole lobster, triple cooked chips, truffle mayonnaise

19
21
21
25
29
19
36
95
150

sides

Triple cooked chips
French fries
Minted Jersey Royals
Hispi, confit shallot & bacon
Pickled tomato, little gem, croutes

6
5
7
6
5

All of our lamb and chicken is sourced locally. Our beef is farm assured British, grass fed and dry aged on the bone for 28 - 35 days. Our fish is shipped daily from Devon and Cornwall, responsibly sourced and MSC certified. Wright Brothers of Billingsgate bring us our fresh oysters daily.

an optional 12.5% service charge will be added to your bill
please ask a member of the team for our allergy menu