



AA ROSETTE AWARD

- A La Carte -

Monday to Saturday 12pm - 10pm

aperitif

Classic champagne cocktail, cognac, sugar, bitters	12
Negroni, campari, gin, vermouth	11
Boulevardier, rye whiskey, sweet vermouth, campari	11

bubbles by the glass

Classic cuvée, Fairmile Vineyard, Henley-on-Thames	11
Champagne, S. Baron, Brut	12

appetisers

Homemade bread, salted butter (v)	4
Langoustine bisque, cognac	6
Marinated olives (v)	5
6 Dorset Snails, garlic butter	10

starters

Brown onion soup, Gruyère, croutons	12
Pigeon, chicken & pork terrine, pistachios, pickles, toast	11
Caol Ila cured Loch Duart salmon, crème fraîche and soda bread	15
Stuffed quail, chicken liver, Baron de Sigognac prunes, pancetta and walnut	14
Chanterelles on toast, white wine, pickled eggs and tarragon (v)	11
Today's rock oysters, see blackboard	

mains

Thornback ray, sea vegetables, brown shrimps, lemon & caper butter	26
Coq au vin, button mushrooms, onions, pancetta	21
Miso glazed local roots, artichoke purée, Roscoff onion, black cabbage (v)	19
Lamb shoulder, potato terrine, barley, leeks and anchovy	25
Pigeon, pork & foie gras pithivier, confit carrot, shallot, Madeira Jus	29
Beef burger (150g), bacon, raclette, burger sauce, fries	19
Dry aged sirloin (250g), triple cooked chips, Café de Paris butter, watercress	36
Cote de boeuf (for 2) 30mins (900g), triple cooked chips, Café de Paris butter, red wine sauce	80
No.1 Ship Street surf & turf (for 2) 30mins, cote de boeuf, whole lobster, triple cooked chips, truffle mayonnaise	120
Today's Cornish lobsters, see blackboard	

sides

Triple cooked chips	5
French fries	4
Buttered Cornish potatoes	6
Garlic & chilli winter greens	6
No.1 Ship Street salad	5
Rainbow chantenay carrots, tarragon	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