



AA ROSETTE AWARD

- A La Carte -

Monday to Saturday 12pm - 10pm

aperitif

<i>Classic champagne cocktail</i> , cognac, sugar, bitters	14
<i>White Lady</i> , No.3 gin, Cointreau, lemon, sugar, bitters	12
<i>Whisky & Walnut</i> , Cardhu 12yr, oloroso, walnut liqueur	12

bubbles by the glass

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

appetisers

<i>Homemade bread</i> , salted butter (v)	5
<i>Langoustine bisque</i>	6
<i>Marinated olives</i> (v)	5
<i>Parmesan beignets</i> , pickled walnut ketchup (v)	6

starters

<i>Scotch broth</i> , lamb, roots, barley, rosemary	11
<i>Potted Brixham crab</i> , bloody Mary jelly	15
<i>Carlingford Lough oysters</i> , shallot vinegar, tabasco	x3 12 x6 22 x12 42
<i>Chicken liver parfait</i> , onion jam, toast	13
<i>Wild mushrooms on toast</i> , garlic, crème fraîche & tarragon (v)	11
<i>Blood sausage</i> , brown sauce, frizzé	10
<i>Braised leeks</i> , whipped ricotta, Cantabrian anchovy (v)	11

mains

<i>Roast chicken</i> , fondant potato, morels & salsify	24
<i>Tamworth belly</i> , braised lettuce, peas, bacon, faggot	26
<i>Gnocchi</i> , Crown Prince squash, greens, Spenwood (v)	22
<i>Market fish</i> , sea vegetables, brown butter, lemon, capers & parsley (see blackboard for today's delivery and price)	
<i>Clam Linguine</i> , 'Nduja, white wine, garlic, parsley	24
<i>Hamburger</i> , bacon, cheese, fries	19
<i>Cotswold venison Bourguignon</i> , pancetta, rosemary polenta	27
<i>Dry aged sirloin</i> (280g), triple cooked chips, green peppercorn, tarragon butter	36
<i>Chateaubriand</i> (for 2) 30mins, bone marrow, red wine sauce, triple cooked chips, leaves	88
<i>No.1 Ship Street surf & turf</i> (for 2) 30mins, Chateaubriand, whole grilled lobster, garlic butter, truffle mayo, chips, salad	145

sides

<i>Triple cooked chips</i>	6
<i>French fries</i>	5
<i>Buttered pink firs</i>	7
<i>Hispi, confit shallot & bacon</i>	6
<i>Pickled tomato</i> , little gem, croutons	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