



AA ROSETTE AWARD

- A La Carte -

Monday to Saturday 12pm - 10pm

bubbles by the glass

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

appetisers

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

starters

| | |
|---|--------------------|
| Braised leeks, whipped ricotta, Cantabrian anchovy, oregano | 14 |
| Oxtail minestrone, basil, pine nuts, parmesan, croûtes | 12 |
| Cornish squid, trotter broth, clams, butterbeans, n'duja | 15 |
| Carlingford Lough oysters, shallot vinegar, tabasco | x3 12 x6 22 x12 42 |
| Foie gras, Tokaji jelly, rhubarb, toast | 19 |
| Blood orange, stracciatella, hazelnut, fennel pollen (v) | 13 |
| Duck egg mayonnaise, squid ink, Kohlrabi, salmon roe | 14 |

mains

| | |
|--|-----|
| Chicken fricassee, morels, onion, white wine, tarragon | 19 |
| Rectory Farm asparagus, gnocchi, wild garlic, Parmesan (v) | 21 |
| Middlewhite porchetta, braised fennel, chickpeas, salsa verde | 21 |
| Market fish, sea vegetables, brown butter, lemon, capers & parsley (see blackboard for today's delivery and price) | |
| Stuffed quail, peas, lettuce, burnt onion, lardo | 25 |
| Lamb shoulder, potato cake, charred courgette, clams & samphire | 29 |
| Hamburger, bacon, cheese, fries | 19 |
| Dry aged sirloin (280g), triple cooked chips, green peppercorn, tarragon butter | 36 |
| Cote de boeuf (for 2) 30mins (980g), triple cooked chips, bone marrow, peppercorn butter | 95 |
| No.1 Ship Street surf & turf (for 2) 30mins, cote de boeuf, whole lobster, triple cooked chips, truffle mayonnaise | 150 |

sides

| | |
|-------------------------------|---|
| Triple cooked chips | 6 |
| French fries | 5 |
| Buttered pink firs | 5 |
| Hispi, confit shallot & bacon | 6 |
| Leaves, vinaigrette, parmesan | 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