



AA ROSETTE AWARD

- A La Carte -

Monday to Saturday 12pm - 10pm

aperitif

Classic champagne cocktail, cognac, sugar, bitters	14
Hugo Spritz, St. Germain, mint, elderflower & bubbles	11
Montenegro Negroni, campari, beefeater gin, amaro	15

bubbles

Classic cuvée, Fairmile Vineyard, Henley-on-Thames	11
Champagne, Chapuy Grand Cru Brut	14

appetisers

Homemade bread, salted butter (v)	6
Langoustine bisque	6
Marinated olives (v)	5
Roasted mini chorizo & black pudding	7

starters

Chestnut velouté, truffle cream, spiced croutons	10
Shetland scallops, glazed little gem, pancetta, calamansi	18
Carlingford Lough oysters, shallot vinegar, tabasco	x3 14 x6 26 x12 48
Gressingham duck salad, beetroot, chicory, gingerbread	13
Jerusalem artichoke risotto, Oxford blue, pickled walnut	12
Devilled lambs kidneys, toast, oyster mushroom, bacon & parsley	14
Hot smoked salmon, roast squash, orange, seeds	14

mains

Pork belly, rarebit croquette, smoked prune, heritage carrots	22
Coq au vin, button mushrooms, onions & bacon	21
Cotswold game stew, herb dumplings, pickled turnips, redcurrants	23
Market fish, brown butter, lemon, sea vegetables, capers & parsley	(see blackboard for today's delivery & price)
Hamburger, bacon, cheese, fries	19
Wild mushroom cannelloni, tarragon beurre blanc	19
Toulouse sausage, confit duck and pork belly cassoulet, and greens, for two	48
Dry aged sirloin (280g), triple cooked chips, green peppercorn & tarragon butter	36
Côte de boeuf (for 2) 40mins 950g, truffle & bone marrow butter, triple cooked chips	94
No.1 Ship Street surf & turf (for 2) 40mins, côte de boeuf, whole grilled lobster, garlic butter, truffle mayo, chips, salad	160

sides

Koffmann's fries Triple cooked chips	5 6	Leaves, vinaigrette	6
Mashed potatoes	6	Cabbage & bacon	6

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