



## - A la Carte -

Monday to Saturday 12pm - 10pm

aperitif Classic champagne cocktail, cognac, sugar, bitters White Lady, No.3 gin, Cointreau, lemon, sugar, bitters Whisky & Walnut, Cardhu 12yr, oloroso, walnut liqueur	14 12 12
bubbles by the glass Classic cuvée, Fairmile Vineyard, Henley- on -Thames Champagne, S. Baron, Brut	11 12
appetisers Homemade bread, salted butter (v) Langoustine bisque Marinated olives (v) 6 Dorset Snails, garlic butter	5 6 5 10
Starters Brown onion soup, Gruyère, croûtes Potted Brixham crab, bloody Mary jelly Carlingford Lough oysters, shallot vinegar, tabasco Game terrine, toast, apple & fig chutney Burrata, roast pumpkin, honey & sage (v) Devilled lamb's Kidneys, oyster mushroom, parsley & bacon Braised leeks, whipped ricotta, Cantabrian anchovy (v)	12 15 x3 12 x6 22 x12 42 12 11 12 10
Mains Coq au vin, button mushrooms, pancetta, onions Aylesbury Duck, black cabbage, parsnip, duck fritter, green peppercorn & hazelnut Wild mushrooms, barley, Jerusalem artichoke, pickled quail egg (v) Market fish, sea vegetables, brown butter, lemon, capers & parsley (see blackboard for today's delivery Clam Linguine, 'Nduja, white wine, garlic, parsley Hamburger, bacon, cheese, fries Dry aged sirloin (280g), triple cooked chips, green peppercorn, tarragon butter Chateaubriand (for 2) 30mins, bone marrow, red wine sauce, triple cooked chips, leaves No.1 Ship Street surf & turf (for 2) 30mins, Chateaubriand, whole grilled lobster, garlic butter, truffle m	22 19 36 80
Sides Triple cooked chips French fries Buttered pink firs 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, responsibily sourced and MSC certified. Wright Brothers of Billingsgate bring us our fresh oysters daily.