



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, S. Baron, Brut	12

### appetisers

Homemade bread, salted butter (v)	6
Langoustine bisque Cr   Su   Ce   Mi	6
Marinated olives (v) Su	5
Truffle & porcini arancini (v) Mi   GI   E   Su	6

### starters

Burnt aubergine & plum tomato soup, whipped mascarpone (v) Su / Ce / Mi	10
Seared Cornish scallops, clam veloute, parsnips, smoked butter Mo / Mi / Ce / Sui	16
Carlingford Lough oysters, shallot vinegar, tabasco Mo   Cr   Su   Fi	x3 12 x6 22 x12 42
Foie Gras creme brûlée, vin jaune gel, toasted brioche E   Mi   Su   GI	16
Crispy Inglewhite Ash, fresh honeycomb, pickled walnut vinaigrette (v) Mi   GI   Su   N	12
Frogs Legs, garlic & parsley butter GI   Mi	14

### salads

Superfood, quinoa, kale, avocado, tomatoes, seeds, tofu (ve) Se / GI / Su / Mu	24
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### mains

Confit duck leg, white asparagus, wild mushrooms, plum jus Mi / Ce / Su	24
Chargrilled lamb cutlets, smoked bacon, fresh peas, anchovy & seaweed butter Su / Fi / Mi / Mu	28
Grilled asparagus risotto, lime crème fraîche, crispy capers (v) Mi   GI   Su	21
Market fish, brown butter, lemon, sea vegetables, capers & parsley Fi   Su   Mi (see blackboard for today's delivery & price)	
Trofie pasta, cherry tomatoes, white wine, shrimps, spinach GI / Su / Cr / Mi	22
Hamburger, bacon, cheese, fries Mi   GI   Su   Ce   Mu   E	22
Apple braised pork shoulder, fermented heritage carrots, kale, cold pickled kohlrabi Mu   Ce   So   Su	22
Dry aged sirloin (280g), triple cooked chips, green peppercorn & tarragon butter Mi   Su   Mu   GI	36
Tomahawk (for 2) 40mins 1.2kg, truffle & bone marrow butter, triple cooked chips Mi   Su   Ce   GI	94
No.1 Ship Street surf & turf (for 2) 40mins, Tomahawk, whole grilled lobster, garlic butter, truffle mayo, chips, salad Mi   GI   Su   Ce   Cr   Mu   E	160

### sides

French fries GI   Triple cooked chips GI	5   6	Summer greens, smoked butter Mi	7
Buttered Jersey royals Mi	7	Pickled tomato, little gem, croutes GI   Su	5

allergen key: Ce Celery | GI Gluten | Cr Crustaceans | E Eggs | Fi Fish | Lu Lupin | Mi Milk | Mo Molluscs | Mu Mustard | N Nuts | Pe Peanuts  
| Se Sesame | So Soya | Su Sulphites

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.