

6-9-2022

Black Velvet 14

Jameson & Ginger 12

Sherry Gl's 10

Rock Oyster - Natural or Dressed	Yuzu Granita & Shiso Cress	4.0 / 4.50pp
Gurnard Ceviche	Lime, Tequila, Salt & Coriander	13.0
Lamb Carpaccio	Harissa, Rocket Pesto & Pomegranate	14.0
✕ Salmon	Charentais Melon, Pickled Ginger	12.5
Hereford Beef Tartare	Oyster Cream & Seaweed	13.5
Tuna	Sesame, Soy & Avocado	16.5
House-made Bread & Aioli	(v)	5.00
Baked Romesco on Toast	Aioli & Black Olive (v)	6.50
"Caesar Salad"		8.50
Scampi & Chips	Avocado, Caper, Beer Batter Scratchings	14.5
Tempura Soft Shell Crab	Black Pepper & Lime	15.0
Scorched Mackerel	Granny Smith, Pickled Cucumber & Horseradish	11.75
Offal Waffle!	Glazed Duck Hearts, Parfait & Grapefruit	14.75
Octopus & Chorizo Kebab	Smoked Pineapple	15.75
"Corned Beef" Hash & Gribiche		11.5
Pig Cheek Skewers	Tamarind & Brown Crab 'Chip Shop' Curry Sauce	11.85
Smoked New Potatoes	Asparagus & Tofu Mayo (v)	11.75
✕ Salt Chilli Fried Chicken	Cucumber, Mustard & Chilli Pickles	14.25
"Egg On Egg"		16.5
Monkfish	Braised Kombu, Pak Choi & Mushroom Broth	17.5
Fregola	Crab Sauce & Soft Herbs	15.5
✕ Fire Roasted Cod	Heirloom Tomato, Anchoiade & Yesterday's Bread	31.5
✕ Sugar Pit Pork	Salted Cabbage, Prawn Spring Roll & Sour Lime Dressing	30.0
Lamb Saddle	Caponata, Black Olive & Goat's Curd	31.75
Wood Fire Roast Brill	Asparagus, Crab, Parsley Sauce	31.5
Tipperary Hereford Prime Sirloin	Beef Tongue, Capers & Horseradish	33.5
800g Sirloin	Smoked Bone Marrow, Anchovy & Stout Onion*	95.0
Suckling Pig (To Share)	Smoked Pear & Crispy Pig Ears*	95.0

Lunch Menu ✕

2 Courses - 18.5
3 Courses - 25

Please advise your server of any dietaries or allergies. Game dishes may contain led shot. Our butter and cheese is made from raw milk. A discretionary service charge of 12% will be added to your bill. *not available in conjunction with any other offers.

Fennel & Citrus Slaw 6.5, Mash, Smoked Butter, Bone Marrow Crumbs 5.5, Chips 5.5, Bitter Leaves & Shallots 5.5, Corn on The Cob, Tikka Butter 8