



C L A S S I C

Our most popular dishes, chosen from a selection of the best seafood and our local farmer's finest produce
60.00 per person

Group Dining Menus

We are working hard to address the sustainability of our beef production, offsetting our beef's carbon footprint through reforestation programmes in South America and beyond, and supporting our farmers to implement holistic land management practices to reduce emissions at source

S T A R T E R S

SALMON PASTRAMI

House Cured | Lime

BROWN BUTTER POTATO ROSTI

Labneh | Chili Oil
Poached Egg

WAGYU FRIED CHICKEN

Bread Emulsion | Pickles
Hot Sauce

M A I N S

All main courses are served with: M Chips, 'Crate to Plate' salad and Chimichurri

COD & SALMON FISHCAKE

Wild Garlic | Sauce Verde

MISO MUSHROOM

King Oyster Mushroom
Miso Fermented Chilli Glaze
Mushroom Ketchup | Lemon
Panko Crumb

RUMP STEAK

Ethical Butcher | 250G

*Upgrade to Ethical Butcher Sirloin
300G for +10.00*

D E S S E R T S

CHOUX BUN

Matcha Cream

SELECTION OF SORBETS

Lychee | Watermelon | White Peach



**ALLERGEN
INFORMATION**
Scan the QR code
to view allergen
details

Add A Sapling To Your Menu To Offset Your Meal

By adding a **£5 donation** to our charity partners *'Not For Sale'*, we will plant a high-quality sapling on your behalf which will ensure your meal with us will be offset

All prices include VAT and a discretionary
14% service charge will be added to your bill.