



Please note, menu changes weekly

BELOW IS PURELY A SAMPLE OF SOME OF OUR CUSTOMERS' FAVOURITE DISHES

STARTERS

CHARRED BROCCOLINI; Caesar dressing, crispy Ciabatta **12**

DUCK CONFIT & BRIE TART; hot lentil, spinach and bacon salad **15**

BEETROOT AND PEARS, Stilton beignets, garlic confit, frisee **14**

HOME CURED SALMON; wasabi crème fraiche, apple, red onions, tempura crab **16**

SNAIL & GARLIC BEIGNETS; roast garlic 'hummus', lemon **16**

LAMB BELLY SLIDER; homemade sauerkraut, pickles, chimichurri **14**

TROTTER SLIDER; English muffin, fried egg, watercress, cornichons, Colman's mustard **16**

PARMA HAM; fried baby artichokes, parmesan, truffle oil, rocket **16**

CAULIFLOWER FRITTERS; Harissa, smashed chick peas w/ lemon, cumin& cilantro **10**

SNAILS; sizzling in butter, lots of garlic **16**

FISH CHOWDER; offered with Goslings Black Seal rum and homemade Sherry peppers **10**

MAINS

STEAK 'N' CHIPS; tenderloin, triple cooked chips, roast marrow on the bone, pepper sauce **44**

TOMATO TART; cumin, Manchego, watercress **22**

SCALLOPS, CLAMS; angel hair, crème fraiche, lemon, basil, Parma ham, **36**

MAHI-MAHI; lump crab, avocado & wasabi 'cocktail'**36**

LAMB'S LIVER; puree of burnt onion, onion bhaji **30**

PORK CHEEK & SNAIL SAUTE; potatoes, lots of garlic, salsa verde **33**

CRISPY PIG TROTTER, green olive/caper/raisin salsa, crispy cornichons **35**

VENISON CHOP; rosemary roasted root vegetables, honey, truffle **37**

GRILLED SALMON; charred broccoli Tabbouleh, green sauce **32**

LAMB CHOPS; grilled zucchini, charred tomato jam, goat's cheese **36**

RISOTTO; toasted Arborio rice, candied parsnips, horseradish, burnt cauliflower, lemon **22**

CHICK PEA CROQUETTES; cumin yoghurt, cilantro **19**

SQUID INK LINGUINI; mussels, squid, lump crab, spinach, tomatoes, chilli, garlic, olive oil, lemon **31**

POUTINE; foie gras, duck confit, triple cooked chips, cognac 'gravy', truffle, parmesan **40**

SIDES

British style chips, triple cooked, spring onion crème fraiche **9**

Avocado fries, spicy lime mayo **9**

French fries w/ truffle and parmesan **12**

Rosemary roasted parsnips **8**

Garlic mushrooms **7**

Onion rings **6**

Sautéed spinach **7**

A 15% service charge will be added to your bill, for groups of 10 or more 17% will be added to your bill

Whilst we will do everything we can to accommodate guests with food allergies and intolerances, we are unable to guarantee that dishes will be completely allergen free