

TIPPLES

Frozen mezcal paloma 13

Coates & Seely Brut Reserve NV England 14 gls

Charles Heidsieck Brut Reserve NV Champagne 19.5 gls

TO START

Crab, stracciatella, rye brioche 17

Grilled asparagus, truffle aioli, parmesan 15

Woodfired aubergine & miso dip, sesame 10

Beef tartare, beef dripping toast, parmesan 15

Loch Duart salmon crudo, orange, fennel 14

Grilled & pickled onions, romesco 10

Spring vegetable salad, sheep's yoghurt, harissa sml 10 lrg 14

Burrata, tomatoes, sourdough crumb 12

Devilled lamb's kidneys 14



FROM THE EMBERS

Woodfired rice, maitake mushrooms, truffle aioli 25

Creedy Carver duck breast, peach, red wine sauce 40

GRILL

Rotisserie ½ chicken & burnt lemon aioli 25

Wild seabass, green olive & herb tapenade 35

Middle white pork belly, burnt apple, crackling 36

Lamb rump, aubergine, peas, mint 35

SIDES

Triple cooked chips 6

Tomatoes & smoked white balsamic 7

Fine green beans & shallots 6

Jersey royals, mint 8

BBQ hispi cabbage & miso butter 6

Green salad & chardonnay dressing 6

Belu Still or Sparkling Water -1.5

Prices include VAT. An optional service charge
of 12.5% will be added to your bill.

Allergens? Please ask your server.

BEEF

Cooked over charcoal

Black Angus

Miguel Vergara, Spain

Rib per kg 130

Sirloin per kg 130

Hereford

Mount Grace farm, North Yorkshire

Porterhouse 1 kg 95

Rib 900gr 95

T Bone 1 kg 90

Rump 350gr 35

Angus Cross

Stokes Marsh farm, Wiltshire

T Bone 1kg 110

Porterhouse 1kg 110

Bone in Sirloin 500gr 55

EXTRAS

Red wine & port sauce 4

Parsley & garlic butter 4

Peppercorn sauce 4

Roasted foie gras 15