

TIPPLES

Closing Season 14

Coates & Seely Brut Reserve NV England 14 gls

Charles Heidsieck Brut Reserve NV Champagne 19.5 gls

TO START

Crab, stracciatella, rye brioche 17

Woodfired aubergine & miso dip, sesame 10

Tempura cauliflower, black sesame, curry aioli 10

Beef tartare, beef dripping toast, parmesan 15

Loch Duart salmon crudo, orange, fennel 14

Twice baked cheese soufflé, mustard & chive cream 12

Fig, goats cheese, hazelnut salad, balsamic sml 10 lrg 14

Wood roasted carrots, labneh, dukkha 10

Rabbit & bacon rilette, damson purée, sourdough 16



FROM THE EMBERS

Woodfired beetroot rice, sheep's labneh, treacle dressing 25

Duck breast, pickled blackberries, red wine sauce 38

GRILL

Rotisserie ½ chicken & burnt lemon aioli 25

Venison, celeriac puree & pickled red cabbage 32

Woodfired cod, charcoal velouté, trout roe & chives 35

Slow cooked pork belly, burnt apple, crackling 32

SIDES

Triple cooked chips 6

Tomatoes & smoked white balsamic 7

Purple sprouting broccoli, harissa 6

Pink fir potatoes, 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

Hereford

Mount Grace farm, North Yorkshire

Porterhouse 1 kg 100

Rib 900gr 95

T Bone 1 kg 90

Rump 350gr 35

Angus Cross

Stokes Marsh farm, Wiltshire

T Bone 1kg 110

Porterhouse 1kg 120

Bone in Sirloin 500gr 55

EXTRAS

Red wine & port sauce 4

Parsley & garlic butter 4

Peppercorn sauce 4

Roasted foie gras 15