

## APPETISER

Sourdough bread and butter	6
Oysters with mignonette dressing, half dozen	36
French onion dip with chives, lemon and crisp bread	16
San Daniele ham with pickled figs	19

## STARTER

Raw scallops with lemon, capers and bottarga	32
Crab with potato, saffron rouille and black pepper	36
Prawn with avocado, cucumber, lettuce and cocktail sauce	34
Caesar salad	29
Tuna with green beans, tomato, potato and olives	36
Chicken liver parfait with cornichons and toasted brioche	34
Beetroot with radish, walnuts and goats curd	29
Steak tartare with potato crisps	34
King fish, citrus cured with radish, cucumber and basil	34
Smoked Duck breast salad with parfait, witlof and blackberry vinegar	36

## SEAFOOD PLATTER

Oysters, prawns, scallops, crab and tuna with condiments	90
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## PASTA

Rotelle gratin with mushrooms and aged cheddar	32
Rigatoni with beef ragù and pecorino	39
Potato gnocchi with blue cheese sauce, walnuts and celery leaf	38
Orecchiette with spanner crab, tomato, chilli and garlic	44
Campanelle with lobster and caviar	49

## GRILL

Wagyu Pave, Full Blood 6+   250g	66
Fillet Steak, Grain Fed M4+   250g	55
Rib Eye, Grass Fed   400g	69
Wagyu Tri Tip, 6+   250g	68
Rib Eye, Grass Fed dry aged 6 weeks   800g	155

All served with onion rings, celeriac remoulade and a selection of mustards, horseradish or bearnaise sauce

## MAIN

Fish Pie, scallops, prawns and sea perch with saffron potato and kombu	59
Gold Band Snapper with roast fennel, tomato, and basil vinaigrette	60
Duck cassoulet, confit duck leg, sausage, pork belly, tomato and white beans	49
Grilled Lamb with eggplant puree, toasted chickpea and lemon dressing	49

## TO SHARE

Beef Wellington with red wine sauce   600g	134
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## SIDES

French fries	12
House leaf salad with mustard dressing	12
Potato purée	18
Creamed spinach with toasted almonds	17
Roast baby carrots with honey, thyme and fried shallots	16
Fried brussels sprouts with bacon and sherry vinegar	16

## DESSERT

Hazelnut brûlée with chocolate gelato	19
Eton mess, berries, meringue, vanilla ice cream	19
Affogato, espresso with vanilla gelato	16
Fresh baked madeleines with whisky caramel dipping sauce	19
Chocolate trifle, sherry jelly and mascarpone	19
Chocolate fondant (allow 20min)	19
Three Cheeses with apple and pickled walnut	27

Cards surcharge:

1.4% surcharge for all credit/debit cards