

## G R A Z I N G

Carlingford rock oysters (natural)	2.75 each
British artisan charcuterie, cornichons	14.75
Salt cod croquettes, spicy red pepper and lime puree	7.50
Truffled porcini arancini	7.50
Russian Oscietra 30g / 50g	80 / 130

## S T A R T E R S / M A I N C O U R S E S

	Starter	Main
Scotch Burford Brown egg, Macsween haggis	8.75	
Secret smokehouse salmon, pickled cucumber	12.75	
Lobster thermidor vol au vent	16.25	
Torn buffalo mozzarella, crushed West Sussex heritage tomatoes, basil ( <i>optional vegan</i> )	12.50	
Roasted pale aubergine, grilled halloumi, caponata ( <i>optional vegan</i> )	10.75	21.50
Girolle risotto	10.75	21.50
Orecchiette of minted summer vegetables, capers, preserved lemon and feta ( <i>optional vegan</i> )	11.75	23.50
Falafel burger, grilled London halloumi roasted red peppers, houmous, sumac yoghurt ( <i>optional vegan</i> )		12.75
8oz beef burger, cheese & pancetta, onion rings		14.75
Thai-baked seabass, steamed coconut rice, fragrant herbs, coconut, lemongrass and lime dressing		25.75
Chargrilled lamb leg chop, salad of roasted red pepper, tomatoes, olives, capers & cucumber, red pepper sauce		24.75
45-day, dry-aged rib eye steak 350g, triple-cooked chips, chimichurri & bearnaise sauce		36.75

## S I D E S

Gem hearts & vinaigrette	5.50	Mashed potatoes	4.00
Steamed tenderstem broccoli	4.50	Pommes allumettes	4.50
Chervil buttered heritage carrots	4.00	Triple-cooked chips	4.50