

01/ APÉRITIF

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| St-Germain Hugo Spritz Prosecco with St-Germain elderflower liqueur, mint & lime | 10.75 |
| Seven Hills Negroni VII Hills gin with Campari & Antica Formul | 11.50 |
| Victoria's Secret Aperol & Edinburgh Gin raspberry liqueur with watermelon, raspberries, pink grapefruit & lemon | 10.75 |
| Moët Impérial Brut 125ml Epernay, Champagne | 17.50 |
| Roku & Tonic 50ml Japanese craft gin served with ginger, lime & your choice of; classic, light, elderflower, Mediterranean or Sicilian lemon tonic | 11.25 |

02/ APPETISERS

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| Giant Gordal Olives (VG) Pitted & marinated with guindilla chillies | 5.25 |
| Freshly Baked Sourdough (V) Jersey butter | 5.50 |
| Hummus & Muhammara (VG) Butter bean hummus, spicy red pepper dip, walnuts & crisp Arab bread | 8.25 |

03/ STARTERS

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| Wookey Hole Cheddar Soufflé (◇) Truffle & chive cream sauce | 9.75 |
| Pan-Seared Scallops (◇) Creamy mash, garlic & parsley butter, crispy panko | 16.00 |
| Argyll Smoked Salmon Toasted rye bread, Jersey butter & lemon | 12.50 |
| Devonshire Crab (◇) Celeriac & apple salad, mustard mayonnaise, crisp sourdough | 14.50 |
| Heritage Beetroot (◇) (VG) Squash hummus, cauliflower tabbouleh, sesame tahini & hazelnut dukkah spice mix | 9.75 |
| Ham Hock Terrine (◇) Piccalilli & toasted sourdough | 9.75 |
| Truffle & Leek Croquettes (◇) (V) Truffle aioli | 8.50 |

SHARING ASIAN PLATE 38.00

Try all of the below Asian classics as part of our signature sharing platter

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| Crispy Fried Chilli Squid Thai herbs, noodle salad & sweet chilli | 11.00 |
| Tempura King Prawns Chilli jam & lime | 12.50 |
| Crispy Duck Spring Rolls Pineapple & ginger dipping sauce | 11.50 |
| Chicken Skewers Tikka spices, mint yoghurt & lime | 11.00 |
| Salt & Pepper Ribs Sesame, spring onion & Gochujang ketchup | 12.00 |



04/ RAW BAR

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| Fillet Steak Tartare | 14.00 |
| Free range egg yolk, sourdough toast, horseradish & parsley mayonnaise | |
| Colchester Rock Oysters | Four 13.50 |
| Shallot vinegar, Tabasco & lemon | Six 18.50 |

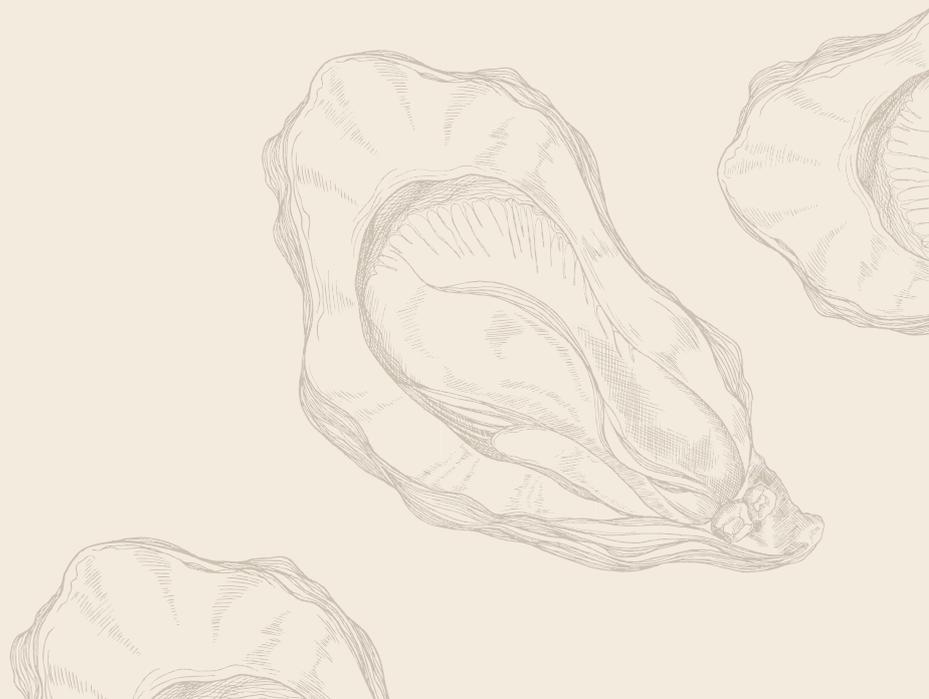
SHARING RAW PLATE ◇ 35.00

Our signature sharing raw plate serves up a selection of all of our premium raw seafood listed below, presented on a platter of ice and perfectly married with a selection of exquisite dressings and garnishes.

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| Yellowfin Tuna Sashimi | 14.00 |
| Wasabi, pickled ginger & soy | |
| Salmon Tartare ◇ | 13.50 |
| Wasabi dressing, apple & lemon | |
| Yellowfin Tuna Tiradito ◇ | 13.50 |
| Yuzu truffle sauce, courgette ribbons & sesame | |
| Yellowfin Tuna Tataki ◇ | 11.50 |
| Grapefruit & ginger escabeche | |
| Miso Salmon Carpaccio ◇ | 14.50 |
| Pickled shiitake mushrooms, spring onion, hazlenut, sesame & miso soy dressing | |
| Salmon Sashimi ◇ | 14.50 |
| Wasabi, pickled ginger & soy | |

05/ SALADS

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| Crispy Duck Salad ◇ | 15.00 |
| Watercress, white radish, sugar snap peas, spring onion, beansprouts, red chilli, coriander, mint, honey, sesame & soy | |
| Lebanese Fattoush Ⓥ | 15.50 |
| Halloumi, crispy khubz bread, heirloom tomato, radish, cucumber, mint, parsley & buttermilk | |
| Chargrilled Chicken Caesar | 16.50 |
| Gem lettuce, Parmesan, pancetta & sourdough croutons | |



06/ THE GRILL

We have established relationships with some of the finest producers from the British Isles, Australia and Argentina, allowing us to source a variety of exceptional breeds including Black Angus, Hereford, Shorthorn, and Belted Galloway. All our bone-in steaks are dry-aged for a minimum of 32 days under optimal conditions to achieve an outstanding depth of flavour.

STEAKS *All served with chips & a choice of sauce.*

SELECT

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| Sirloin 275G Angus & Hereford Las Pampas Argentina | 30.50 |
| Ribeye 275G Angus & Hereford Las Pampas Argentina | 31.50 |
| Fillet 225G Angus & Hereford County Armagh British Isles | 38.00 |

PRIME

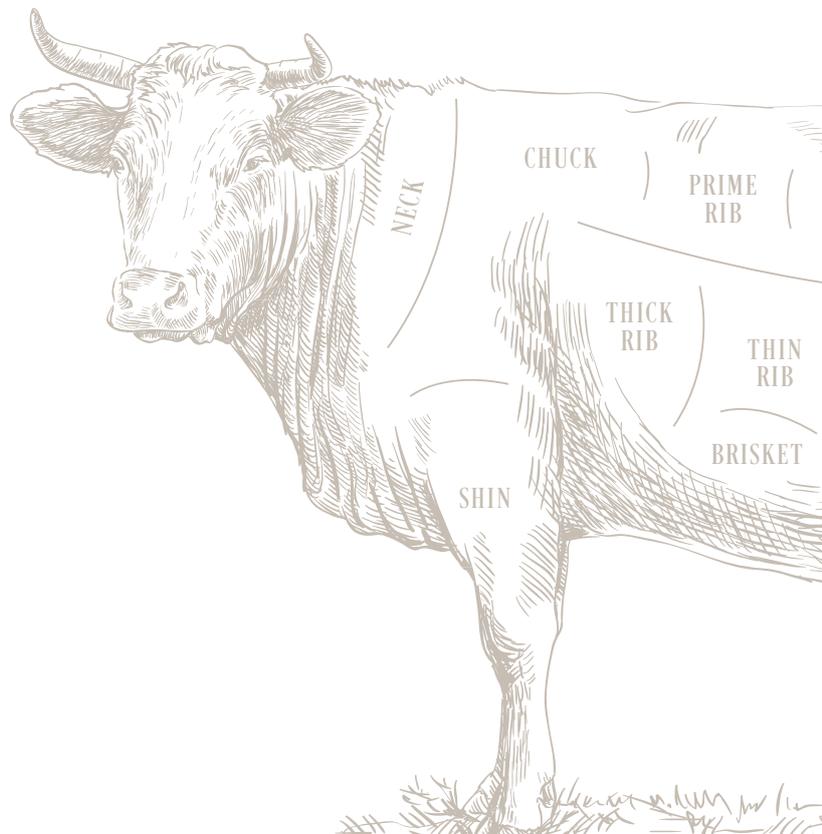
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| Wagyu Sirloin 300G F1 Wagyu East Riding of Yorkshire British Isles | 55.00 |
| Grain-fed Ribeye 350G Black Angus New South Wales Australia | 52.00 |
| Bone-in Prime Rib 400G Shorthorn & Belted Galloway North Yorkshire British Isles | 42.00 |

CHOOSE A SAUCE

Béarnaise, Miso Butter, Green Peppercorn,
Chimichurri

STEAK TOPPERS

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| Fried Duck Egg | 3.00 |
| Half Lobster | 27.00 |



SHARING STEAKS serves 2 *All served with chips & a choice of sauce.*

Chateaubriand 450G 39.00pp
Angus & Hereford | County Armagh | British Isles

T-Bone 800G 37.50pp
Shorthorn & Belted Galloway | North Yorkshire
British Isles

Bone-in Prime Rib 800G ◇ 41.00pp
Shorthorn & Belted Galloway | North Yorkshire
British Isles

Bone-in Sirloin 600G ◇ 32.50pp
Shorthorn & Belted Galloway | North Yorkshire
British Isles

Fillet Steak & Lobster 45.00pp
Angus & Hereford Fillet 225G
& North American Lobster 800G

THE GRILL MAINS

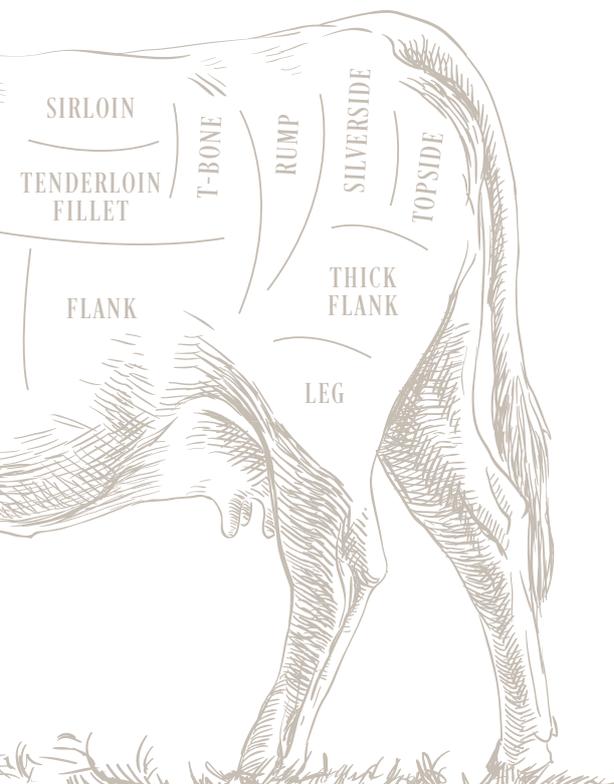
Fillet Steak & Hash Brown 31.50
170g Angus & Hereford fillet, buttered spinach
& peppercorn sauce

Saddleback Pork Chop ◇ 28.75
Apple, honey, crispy pork skin
& Mexican mole sauce

Skewered Chicken Shawarma ◇ 21.50
Cauliflower tabbouleh, sweet tahini dressing
& pomegranate seeds

The Ultimate Angus Beef Burger ◇ 19.00
200g Angus beef patty, braised ox cheek,
raclette cheese, hash brown, crispy onions,
brioche bun, spicy burger sauce & fries

Halloumi Burger Ⓥ 15.50
Grilled onions, pickles, tomato, butter lettuce,
spicy burger sauce, brioche bun & fries



07/ MAINS

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| Miso Black Cod Pickled red onions & sticky rice | 32.00 |
| Tikka Sea Bass Saag aloo, cucumber raita & lime | 24.00 |
| Tuna au Poivre Peppered yellowfin tuna, Béarnaise sauce & chips | 26.50 |
| Fish & Chips Mushy peas & tartare sauce | 19.00 |
| North American Lobster 800G Garlic & parsley butter, samphire, chips | 55.00 |
| Wild Venison Fillet Truffle mash, baby spinach & morel mushroom sauce | 30.50 |
| Slow Roast Crispy Duck ◇ Braised red cabbage, caramelised squash puree & spiced jus | 23.50 |
| Celeriac au Poivre ◇ (VG) Peppered celeriac steak, baby spinach, hash brown, port & mushroom sauce | 18.00 |

08/ SIDES

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| Fries or Chips (V) Add truffle & Parmesan 1.75 | 5.00 |
| Mashed Potatoes (V) | 5.00 |
| Creamed Spinach (V) | 5.00 |
| Truffle Mac & Cheese (V) | 6.00 |
| Cauliflower Cheese (V) | 5.00 |
| Tenderstem Broccoli, Chilli & Garlic (VG) | 5.00 |
| Maple Glazed Heritage Carrots (VG) | 5.00 |
| House Salad (VG) | 5.00 |