



DINNER MENU

Served from 6pm until 10pm - Daily

Snacks

Padrón peppers, Maldon salt	4
Chickpea fritters, jalapeño ketchup	3.5
Smoked pork jowl croquette, tarragon mustard	1.5
Homemade soda bread, whipped butter	1.5

Tasting (for the whole table)

Snacks / Asparagus / Mackerel / Risotto / Lamb / Eton Mess /
Chocolate / Petit Fours - 35 Per Person

Starters

Hampshire asparagus, soft boiled pheasant egg,
toasted hazelnut vinaigrette, chamomile - 7

Flame grilled line caught Cornish mackerel, buttermilk, green apple, dill oil - 6.5

Chicken liver parfait, muscat jelly, caramelised black figs, toasted brioche - 7.5

Lambton & Jackson oak smoked eel, salt baked heritage beetroot, frozen horseradish,
bitter leaves - 8.5

Cured sea bream tartare, lemon purée, compressed cucumber, sorrel - 8

White bean velouté, Dingly Dell chorizo, marinated Galician octopus - 7

Mains

Sweetcorn risotto, pickled girolles, smoked ricotta, coriander - 13.5

Roast salt marsh lamb, braised neck, fried sweetbread, baked Jerusalem artichoke,
Rosscoff onion - 19

Suffolk Red Duroc pork cutlet, braised turnip, smoked pork sausage, turnip leaves,
black truffle sauce - 17

Pan roasted Gigha halibut, buttered Dorset crab, seaweed gnocchi, fennel, orange - 23

From the Konro Grill

All of our Hereford beef is hand selected for marbling, quality & fat content, dry aged
for a minimum of 42 days then cooked over coal on our Japanese Konro grill.

Rib-eye, triple cooked chips, watercress, béarnaise sauce - 26.5

700g cote de boeuf for two, triple cooked chips, watercress & shallot salad, béarnaise -

1.3kg Tomahawk for two, triple cooked chips, watercress & shallot salad, béarnaise - 68

Sides

Wild Rocket & Pecorino	5	Triple cooked chips, béarnaise	5
Caraway glazed carrots	3.5	Buttered Hispi cabbage	3.5

Charcuterie

All of our charcuterie comes from English charcuterie artisans Cobble Lane Cured.
Served with house pickles & toasted sourdough.

Bresaola / Coppa / Fennel & Garlic Salami / Kabanos / Lomo
Each - 5 or Selection - 15

Cheese Trolley

Baked Camembert, toasted sourdough 17

Our cheeses are from artisan cheese makers across the UK, served with quince jelly,
artisan crackers, celery, apple & grapes.

Each - 5 / Selection of three - 14 / Enjoy all - 17

Beauviale	Tor
Nottinghamshire mild, well-balanced blue	Somerset ash rind, soft goat
Rachel	Westcombe
Somerset washed rind, sweet & nutty, goat	Somerset cheddar, deep & complex
Cornish Gouda	
Mature & creamy	

Desserts

Dark chocolate marquise, banana terrine, yoghurt sorbet - 6.5

Buttermilk panna cotta, black figs, warm hibiscus beignets - 6.5

Eton Mess, English strawberries, clotted cream mousse, lemon verbena ice cream - 7

A selection of English cheeses from the Trolley - 14

Wines By The Glass

WINE SYMBOLS:

Wines produced with grapes that have been lovingly farmed in organic vineyards

Wines produced using bio-dynamic methods

Wines by the glass with *Coravin*

Wines on tap

English Sparkling Wine

We believe that many are now as good, if not better than their Gallic cousins.

We offer here a selection from some of the best producers of English fizz, including small,
family run estates as well as larger, better known producers. Taste for yourself!

Non Vintage Classic & Reserve Style

Oxney Organic Estate Classic 2015, East Sussex	125ml Glass	9.75
NV Hambledon <i>Classic Cuvée</i> , Hampshire		10
MV Nyetimber <i>Classic Cuvée</i> , Sussex		11
13 Gusbourne <i>Brut Reserve</i> , Kent		12

Vintage

14 Furleigh <i>Blanc de Noirs</i> , Dorset	125ml Glass	12
11 Hattingley Valley <i>Blanc de Blancs</i> , Hampshire		14

Rosé

14 Nyetimber Rosé, Sussex	125ml Glass	13
---------------------------	-------------	----

Sherry

100ml Glass

Manzanilla <i>Deliciosa</i> , Valdespino, Jerez, Spain	6.5
Tio Pepe Fino, Jerez, Spain	7

Wine

White

	125ml	250ml	500ml
14 Papagiannakos Retsina, Attica, Greece	5	9.5	18
16 Viognier <i>Le Paradou</i> , Famille Chaudière, Ventoux, FR	5.25	10	19
17 <i>Secateurs</i> Chenin Blanc, A.A. Badenhorst, Swartland, SA	5.6	11	20
17 Naia Verdejo, Bodegas Naia, La Seca, Rueda, Spain	6.5	13	26
15 Leitz Riesling <i>Eins Zwei Dry</i> , Rheingau, Germany	6.25	12	23
15 Esporão Reserva Branco, Alentejo, Portugal	6.5	13	26
16 Chablis, Domaine des Malandes, Lyne Marchive, FR	8.5	16	31
16 Greywacke Sauvignon Blanc, Marlborough, NZ	9	16	31
13 <i>Talinay</i> Vineyard Chardonnay, Vina Tabali, Limari, Chile	7.5	14	27
14 Saumur Blanc <i>L Tnsolite</i> , Domaine des Roches Neuves, Loire, FR	11	-	-
11 Fleur de Sauvagnin <i>en Chalasse</i> , Domaine Labat, Jura, FR	7	-	-
13 Bourgogne Blanc <i>La Tuféra</i> , Domaine Etienne Sauzet, PM, Burgund	12	-	-
14 Pouilly Fuissé <i>Les Crays</i> , Domaine Eric Forest, Vergisson, Burgundy	13	-	-

Rosé

	125ml	250ml	500ml
17 <i>Secateurs</i> Rosé, A.A. Badenhorst, Swartland, SA	6.5	12	23
16 <i>Mas de Cadenet</i> Côtes de Provence Saint Victoire, FR	6.5	12	24

Red

	125ml	250ml	500ml
16 Adobe Reserva Merlot, Rapel Valley, Chile	5	10	20
16 <i>Secateurs</i> Red Blend, A.A. Badenhorst, Swartland, SA	5.6	11	20
16 Bourgogne Rouge <i>Circonstance</i> , Le Grappin, Beauce, FR	8	15	29
16 Malbec <i>Pretty</i> , Fabre Montmayou, Medoza, Arg.	5.8	11.5	22
16 Rioja Tinto <i>Vendemia</i> , Bodegas Palacios Remondo, Spain	6	11	21
16 <i>Lionheart of the Barossa</i> Shiraz, Dandelion Vineyards, Aus.	6.9	13	25
13 Liberty School Cabernet Sauvignon, Pasa Robles, California	7.5	15	29.5
15 <i>Pétalos</i> , Descendientes de J. Palacios, Bierzo, Spain	8.5	-	-
11 <i>Red Hills</i> , Peter Franus, Lake County, California	12.5	-	-
15 Marcillac <i>Lo Sang del Pais</i> , Domaine du Cros, Aveyron, FR	5.5	-	-
14 Château Saint Jacques de Siran, Bordeaux Supérieur, Bordeaux	6.5	-	-
12 Vaisotillo <i>Crianza</i> , Bodegas Ismeal Arroyo, Ribera del Duero, Spain	7	-	-
14 <i>Palazzo della Torre</i> , Allegrini Family, Fumane di Valpolicella, Italy	8	-	-

Please ask if you would like to see our full wine list

Beer & Cider

			Half Pint	Pint	Bottle
Redchurch Brick Lane Lager	4.7%	(from Bethnal Green)	2.65	5.3	-
Bethnal Pale Ale	5.5%	(from Bethnal Green)	2.9	5.8	-
Good Things IPA	5.5%	(from Brighton)	3	6	-
Crate Lager	5.5%	(from Hackney)	-	-	5
Aspalls Cider	4.8%	(from Suffolk)	-	-	5

Non Alcoholic Drinks

Juices: Orange, Apple, Grapefruit, Pineapple, Cranberry, Tomato	3
Chamomile lemonade / Red grape lemonade / Freshly made lemonade	4
3 berry smoothie	4
Carrot, orange & ginger	4
Kale, apple & ginger	4.5

Cocktails

also available, please see our full wine list

Please be aware that some dishes may contain traces of nut, dairy products or lead shot. Do ask your server for a full allergy menu with all 14 allergens listed.

We add a 12.5% discretionary service charge to your bill, but of course it is completely up to you.