



SNACKS



CHEESY POLENTA CROQUETAS black truffle mayo	4 / each
OLIVE FOCACCIA Kalamata olives, chestnuts, sage	9.5
DUCK BARBACOA TACOS avocado, coriander, lime, salsa taquero	8.5 / each
SPICY OX CHEEK DOUGHNUT apricot jam and smoked paprika sugar	4.5 / each
CRISPY BBQ BEEF PUFFS	9
CORN RIBS black garlic & fermented chilli	10
GRAND PIG IN A BLANKET honey mustard glaze	5.5 / each

FRESHLY BAKED BREADS

HOUSE BREAD spiced butter & sea salt	9
ROSEMARY & GARLIC	10
'NDUJA & GRUYÈRE	11

DIPS

HUMMUS	5
RED PEPPER & FETA	5

SMALL PLATES

HARISSA ROASTED CAULIFLOWER dukkha, tahini	12
ROASTED PUMPKIN SOUP crème fraîche, puffed seeds, aged balsamic	12
HOUSE-CURED SALMON PASTRAMI crème fraîche, wholegrain mustard dressing	18
KING OYSTER MUSHROOM SKEWERS crispy shallots, pickled squash	14
CAESAR SALAD little gem lettuce, Parmesan cheese, Aleppo, sourdough croutons <i>add smoked chicken or hot smoked salmon</i>	15 6 / each
LONGHORN BEEF TARTARE shallots, capers, Pecorino, egg yolk, music paper bread	19
FOIE GRAS CRÈME BRÛLÉE pork crackling & marmalade, brioche	21
LOBSTER ROLL spicy Marie Rose sauce, brioche	21
KING PRAWN COCKTAIL avocado, little gem, jalapeño, caviar, bloody mary dressing	21
STICKY PORK RIBS hoisin glaze, jalapeño, herb slaw	19
PUY LENTIL & SWEET ONION RAGOUT miso yoghurt, spinach, toasted buckwheat	13



FOR THE TABLE

DUCK & WAFFLE Gressingham duck crispy leg confit, fried duck egg, mustard maple syrup	26
'WANNA BE' DUCK & WAFFLE crispy tempura oyster mushrooms, fried duck egg, mustard maple syrup	25
ROASTED NORFOLK BRONZE TURKEY sausage stuffing, pigs in blankets, duck fat roasties, seasonal vegetables, gravy & cranberry sauce	29
PACCHERI CACIO E PEPE fresh winter truffle	24
COD MEUNIÈRE burnt butter roasted cod, brown shrimp, lemon, parsley, sourdough croutons	32
SPICED VENISON LOIN Savoy cabbage, parsnip espuma, chocolate shavings, juniper jus	38
ROASTED BROCCOLI STEAK broccoli purée, white bean hummus, chermoula, winter truffle	24
SIRLOIN AU POIVRE 350g native breed, 28 day dry aged	49.5

SIDES

FRENCH FRIES	7	CONFIT DUCK BOULANGÈRE potato, caramelised onions, chives	12
TRUFFLE & PARMESAN FRIES	10	MAC 'N' CHEESE four cheese mornay	15
BRAVAS SPROUTS spiced tomato sauce, garlic confit aioli	9	SQUASH SOURDOUGH STUFFING Dingley Dell pork sausage & herbs	9



Executive Chef Jonathon Bowers

Gluten Free Vegetarian Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 15% service charge will be added to the bill.