



STARTERS

Ham hock terrine, piccalilli, sourdough
Spring pea & mint soup, goat's curd (V)
Hendrick's cured salmon gravlax, mustard dressing
Summer root, watercress & ricotta salad (V)

MAIN COURSES

225g 35 day dry aged Cumbrian Hanger steak
upgrade to:
250g 64 day dry aged Scottish Aberdeen Angus rump +3
280g 35 day aged USDA Prime sirloin +8
350g 21 day aged Cumbrian ribeye +12
225g 35 day dry aged Scottish Aberdeen Angus fillet +12
Smoked chicken salad, Ortiz anchovies, parmesan, croutons,
caesar dressing
Sea bream, shellfish bisque, samphire
Roasted butternut squash, kale, lemon ricotta, Scottish girolles (V)

FOR THE TABLE

Triple cooked chips 4.5	Minted Jersey Royals 4.5
Chargrilled garlic field mushrooms 5	Mac 'n' cheese 4.5
Steamed / Creamed spinach 4.5	Curried cauliflower, yoghurt, almonds 5

DESSERTS

Bramley apple & blackberry crumble, Jersey cream
Sticky toffee pudding, vanilla ice cream
Lemon posset, ginger shortbread
Selection of pasteurised & unpasteurised British cheeses
supplement 3

Two courses 25 / Three courses 30

Including 125ml of Chandon brut N/V sparkling wine

London
Evening
Standard