

## EVENING MENU



Salted smoked almonds (v)  
3

Sourdough bread, butter, smoked sea salt (v)  
4

### Starters

Grilled black tiger prawns  
guacamole, edamame, roasted  
red pepper sauce,  
pomegranate  
8.5

Asparagus (v)  
poached egg, grain mustard Hollandaise,  
Creole sauce, confit egg-yolk cream  
pine kernels, pea shoots  
7.5

Pulled-lamb Panko  
parsley cream, grilled courgette,  
red onion and Shiitake  
pickles  
8

### Mains

Roast chicken breast Basquaise  
Tomato and sweet pepper piperade, black olive paste  
chilli jelly, basquaise sauce  
17.5

Glazed fillet of sea trout  
spicy miso and peanut glaze, turtle bean refritos  
coconut and butterbean emulsion  
18

Sweet potato gnocchi (v)  
Mushrooms, chilli, smoked almonds, tomato, Pecorino  
16

Slow-cooked sticky lamb shank  
blackened sweetcorn, polenta, popcorn  
19

### Aged Steaks and Burgers

35 day dry-aged Angus Sirloin  
Pickled shiitake and a side of your choice  
30

35 day dry-aged Angus ribeye  
Pickled shiitake and a side of your choice  
32

Add beef dripping butter and/or bone marrow peppercorn sauce  
3

6oz aged Angus beef burger  
Aged Angus beef pattie, smoked Cheddar, pulled brisket,  
baby gem, pickled cucumber, house bbq sauce, skinny fries  
14.5

Buttermilk-fried free-range chicken burger  
buttermilk-fried chicken, fermented cabbage slaw,  
spice miso, skinny fries  
13.5

Add house BBQ sauce and/or house spicy miso  
1

### Sides (v)

Rosemary-roasted Cornish new potatoes  
4.5

Skinny fries  
4

Tenderstem broccoli, capers, shallots  
4

Food Allergies and Intolerances: please state on ordering if you have any food allergies or intolerances. All prices are inclusive of VAT. **A discretionary service charge of 12.5% will be added to your bill.**