

## APERITIFS

<b>NEGRONI</b> Dry Gin, Campari, Vermouth	<b>11</b>	<b>NYETIMBER CLASSIC CUVEE</b> English Sparkling Wine	<b>12</b>	<b>APEROL SPRITZ</b> Aperol, Prosecco, Soda	<b>11</b>
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## NIBBLES

<b>TRICOLOUR OLIVES / 5</b>	<b>TERIYAKI PORK BELLY BITES / 6</b>	<b>PADRON PEPPERS / 5</b>
<b>MARK'S COTSWOLD BAKERY SOURDOUGH &amp; CHEF'S FLAVOURED BUTTER / 6</b>		<b>BLACK GARLIC ARANCINI BASIL EMULSION / 6</b>

## TO START

<b>CAMPOBASSO BURRATA</b> Isle of White Tomato, Frozen Tomato, Gremolata	<b>13</b>	<b>40° LOCH DUART SALMON</b> Beetroot, Cucumber, Caviar, Fennel Pollen	<b>15</b>
<b>WYE VALLEY ASPARAGUS</b> Crab Butter, Egg Yolk, Oscietra Caviar	<b>16</b>	<b>SHETLAND MOULES</b> Smoked Marinere, MCB Sourdough	<b>14</b>
<b>ISLAY SCALLOPS</b> Pigs Head Croquette, Pea, Pomegranate	<b>17</b>	<b>BEEF TARTARE</b> Gherkin Ketchup, Spiced Tomato Gel, Croute	<b>14</b>
<b>CORNISH WHITE CRAB</b> Black Garlic Aioli, Apple, Cashews	<b>16</b>		

## DRY AGED STEAK SELECTION

Savour our premium steaks, aged in-house and sourced from local farms. Each steak is accompanied by crispy wild mushrooms, roasted cherry tomatoes and a fresh salad of rocket and parmesan.

**10 OZ SIRLOIN / 32**

**10 OZ RIBEYE / 34**

**10 OZ FILLET / 38**

## SHARING STEAKS / 100

Your waiter will let you know today's selection, served with two sides & one sauce

**PEPPERCORN / 4**

**GARLIC BUTTER / 4**

**BÉARNAISE / 4**

**PORK FAT CHIMICHURRI / 4**

## TO FOLLOW

<b>RISOTTO PRIMAVERA</b>	<b>18</b>	<b>MONKFISH</b>	<b>28</b>
Artichoke, Pecorino		Squid Ragu, Fregola, Kale	
<b>NATIVE LOBSTER TAIL</b>	<b>32</b>	<b>CORNFED CHICKEN BREAST</b>	<b>26</b>
Lobster Shell Gravy, Sea Veg, Courgette		Gem, Pea, Blackened Chicken Skin	
<b>CORNISH HAKE</b>	<b>24</b>	<b>DRY AGED STEAK BURGER</b>	<b>22</b>
Cauliflower, Pineapple, Coconut Curry Sauce		Pancetta, Reblochon, Truffle Mayo, Fries	
<b>SEA BREAM</b>	<b>26</b>		
Peperonata, Chorizo, Olive Crumb			

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## ON THE SIDE

<b>HENRY'S MARROW MASH</b>	<b>7</b>	<b>LOBSTER FRIES</b>	<b>7</b>
Panko Bone Marrow Crumb		Parmesan, Lobster Oil, Chives	
<b>JERSEY ROYAL POTATOES</b>	<b>7</b>	<b>FENNEL &amp; APPLE SALAD</b>	<b>7</b>
Pork Fat Chimichurri		Cumin, Pomegranate	
<b>GREEN BEANS &amp; SAMPHIRE</b>	<b>7</b>	<b>ROASTED HISPI CABBAGE</b>	<b>7</b>
Brown Crab Butter		Harissa Butter, Anchovy	
<b>TRIPLE COOKED CHIPS</b>	<b>7</b>		
Black Garlic Aioli			

Please note a discretionary 12.5% service charge will be added to your bill.

### ALLERGENS

If you have a food allergy or intolerance, let us know before ordering any food. Please note that all dishes are prepared in a kitchen where allergens are present (such as NUTS, GLUTEN, DAIRY). All free-from dishes are free from allergen containing ingredients but we're unable to guarantee free from allergen traces. FULL ALLERGEN INFORMATION IS AVAILABLE UPON REQUEST - please ask your server for a full list of allergens.

