

APERITIFS

NEGRONI 11
Dry Gin, Campari, Vermouth

NYETIMBER CLASSIC CUVEE 12
English Sparkling Wine

APEROL SPRITZ 11
Aperol, Prosecco, Soda

Please speak to a member of our team, to find out about today's selection of Oysters, Caviar & Lobsters

NIBBLES

TRICOLORE OLIVES 5

MUSSEL POPCORN, CURRY 6
MAYONNAISE

PADRON PEPPERS 5

MARK'S COTSWOLD BAKERY SOURDOUGH
& CHEF'S FLAVOURED BUTTER 6

COTSWOLD HONEY, SOY & SESAME
PORK BELLY BITES 6

TO START

CAMPOBASSO BURATTA 14
Isle of White Tomato, Frozen Tomato, Gremolata

TORCHED RED MULLET 14
Jersey Royal Potato Salad, Grapefruit Sauce Vierge

FOURTY DEGREE LOCH DUART 16
Salmon, Beetroot, Apple, Caviar, Fennel Pollen

SHETLAND SMOKED MOULES 14
Marinere, Marks Cotswold Bakery Sourdough

ISLAY SCALLOPS 18
Pigs Head Croquette, Pea, Pomegranate

CONFIT DUCK LEG SALAD 16
Watermelon, Feta, Hazelnut

CORNISH WHITE CRAB 16
Coriander Emulsion, Pickled Apple, Cashews

TO FOLLOW

TRONÇON OF WILD TURBOT 32
Palourde Clams, Pancetta, Gem, Onion, Chicken Butter
Sauce

MONKFISH 28
Squid Ragu, Fregola, Kale

NATIVE LOBSTER RISOTTO 30
Garlic Butter Claw, Chives, Tarragon

MISO GLAZED CAULIFLOWER 21
Black Garlic, Nutritional Yeast, Savoury Granola

CORNISH PLAICE 25
Brown Crab Meunière, Samphire, Semi-Cured Tomato

DRY AGED STEAK BURGER 20
Pancetta, Brie, Truffle Mayonnaise, Fries

SOMERSET LAMB 27
Tabbouleh, Crispy Feta, Red Pepper Ketchup

SHARING STEAKS Please See Across

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 POA

A Member of our team will let you know today's selection, served with two sides & one sauce

PEPPERCORN 4 GARLIC BUTTER 4 BÉARNAISE 4 PORK FAT CHIMICHURRI 4

ON THE SIDE

CAESER SALAD Cos, Croutons, Parmesan	6	LOBSTER FRIES Parmesan, Lobster Oil, Chives	7
JERSEY ROYAL POTATOES Pork Fat Chimichurri	7	COMPRESSED WATERMELON & FETA SALAD Pine Nuts, Rocket	7
GREEN BEANS & SAMPHIRE Crab Butter	7	ROASTED HISPI CABBAGE Harissa Butter, Anchovy	6
TRIPLE COOKED CHIPS Black Garlic Aioli	6		

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.

