

SNACKS

Oyster - Cooley Gold	4 each
Nocellara olives (v)	3.50
Smoked eel Gilda, Gordal olive & pickled green chilli (2 pieces)	3.50
Crispy beef nuggets, black garlic aioli	4
Coolea gougères, pickled walnut (2 pieces) (v)	4
Darby's sourdough, cultured butter (v)	4.50
Cantabrian anchovies, Le Ferre extra virgin olive oil	5

STARTERS

Cornish crab brioche roll, shellfish mayonnaise & pickles	14.50
Truffled Baron Bigod, fig & walnut toast (v)	13
Gorgonzola agnolotti, Autumn squash & pine nuts (v)	11
Cold roast beef, watercress, mustard & buckwheat	12

MAINS

Beef and bone marrow pie, leaf, fennel & radish salad	25
Beluga lentils, beetroots, goats curd & sage pesto (v)	17.50
Newlyn pollock, Jerusalem artichoke & smoked eel cream	26
Colne valley lamb shoulder, red Kuri squash & kale	25
West Coutry red deer haunch & preserved Damson	28

CHOPS & CUTS

Lyons Hill Farm Sussex Red beef, beetroot & horseradish:	
Beef Fillet (200g)	34
Sirloin on the boone (400g)	34
Chateaubriand (400g 450g 600g 650g)	60 67.50 90 97.50

SIDES

Leaf, radish & fennel salad (v)	5
Charlotte potatoes & tarragon emulsion (v)	5.50
Braised kale, cultured cream & chestnuts (v)	5.50
Crispy beef fat potatoes	5
Green peppercorn sauce	3
Smoked bone marrow butter	2.50

