



WINTER 2025

SNACKS

- Laminated brioche, burnt leek and miso butter 5.5
- Marmite English custard tart 6.5 each
Add Umai Caviar +5.5
- Tempura Rock oyster, Sarson's 'scraps' 5.5 each
- Oysters baked with XO sauce, yesterday's sourdough 5.5 each
- Koffmann potato, smoked cod's roe, vinegar 6
- Smoked anchovy, tomato, koji fondue, sourdough boule 8.50
- New forest mushroom flatbread, pecorino 11

ADD PERIGORD

TRUFFLE TO

ANY DISHES £15

TO START

- Baked delicata pumpkin, sesame, soya roasted pumpkin seeds, feta 11
- Mount Vesuvius tomato and Charentais melon, lardo and aged sherry vinegar 10.5
- Wood fire Port roasted figs, stracciatella and cobnut hummus 13
- Endive Caesar salad, smoked bacon, pickled apple, Stilton, pimento 12.5
- Smoked potatoes, ampersand cultured butter, fermented onions 13
- Orkney scallop, razor clams and smoked leeks 19.5
- Salt baked celeriac and kohlrabi, candied walnut dressing, pickled maitake 13.5
- Cornish mackerel, jalapeño, BBQ pineapple and lime 16.5

SKEWERS

- Calamari and lardo, chimichurri 12.5
- Devon hogget belly, seaweed gremolata 11
- Celeriac shawarma, braised red cabbage, yoghurt 9

BEEF & BONE MARROW PIE 32

- Braised aged beef shin, bone marrow, snail ragout, smoked garlic and parsley butter, mash potato

MID PLATES

- Charred Lincolnshire broccoli stem, preserved lemon, tempura scraps and seaweed 15.5
- Black truffle tortellini, aged parmesan rind sauce, Lyonnaise onion 24.5
- Gochujang grilled cuttlefish, soy-braised pork cheek dressing 21
- Native lobster, prawn and scallop lasagna, Lincolnshire rabbit stew 29
- Scottish halibut, red pepper and cockle stew, lardo 25.5
- Aubergine schnitzel, fried cacklebean egg, vegan 'nduja, salsa verde 22

FROM THE EMBERS

- Shorthorn sirloin 15 / 100g
- Aberdeen Angus ribeye 16 / 100g
- Fillet on the bone 52
- Short horn T-Bone 13 / 100g
- Cote de Boeuf 13 / 100g
- Devon white chicken (half boneless) 29.5
- Aged Blythburgh pork chop, charcuterie sauce 28
- Tronçon of aged brill on the bone 16 / 100g
- Day boat fish of the day (Market price)
- Cornish lobster, rice, coral butter (half) 37.5
- Cauliflower steak marinated in coconut yoghurt 19.5
- Bearnaise, Sael gravy, chimichurri 2.5*

SIDES

- Salt and vinegar Koffman chips 6.5
- Broccoli, lemon and smoked anchovy 7.5
- Pot roasted hispi cabbage, brown butter, miso 8.5
- Sael salad 6.5
- Mash and chicken gravy 8.5
- Swede over embers, XO sauce, crispy Sea lettuce 7.5