



**SPRING 2025**

**SNACKS**

Laminated brioche, Guinness and treacle butter 5.5

Marmite English custard tart 6.5 each

*Add Umai Caviar +5.5*

Tempura Rock oyster, Sarson's 'scraps' 6 each

Oysters baked with XO sauce, yesterday's sourdough 6 each

'Fish & Chips' 6.5

Red pepper 'nduja, crème fraiche, mizuna, sourdough boule 8.50

Welsh wild garlic flat bread, 36-month aged Parmesan 10

**TO START**

London burrata, woodfire grilled pea, mint, mushroom XO 14

Grilled New Forest asparagus, whipped goat curd 21

Mount Vesuvius tomato and Charentais melon, lardo and aged sherry vinegar 10.5

Endive Caesar salad, smoked bacon, pickled apple, Stilton, pimento 14.5

Smoked Jersey Royal potatoes, Ampersand cultured butter, fermented onions 13

Woodfire Orkney scallop, kimchi butter, gooseberry, chicken crumb 18

Salt baked celeriac and kohlrabi, candied walnut dressing, pickled maitake 14

Cornish mackerel, jalapeño, BBQ pineapple and lime 17.5

**SKEWERS**

Calamari and lardo, chimichurri 13.5

Devon hogget belly, seaweed gremolata 11

Celeriac shawarma, braised red cabbage, yoghurt 9

**BEEF & BONE MARROW PIE 34**

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 16

Black truffle and ricotta tortellini, aged parmesan rind sauce, Lyonnaise onion 26

Native lobster, prawn and scallop lasagna baked in lobster bisque 29

Gochujang grilled cuttlefish, soy-braised pork cheek dressing 23

Cornish cod, vadouvan butter, bean cassalette 25.5

Aubergine schnitzel, fried cacklebean egg, katsu curry sauce, smashed cucumber 23

**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) 31

Aged Blythburgh pork chop, charcuterie sauce 34

Tronçon of aged brill on the bone 16 / 100g

Day boat fish of the day (Market price)

Cornish lobster, rice, coral butter (half) 38

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