

CHAMPAGNE HOUR

Weekdays 4pm till 8pm
House Champagne £60 a bottle
& £15 a glass



SHUCK FEST

Weekdays 4pm till 8pm
Fresh Oysters
1 Pound a Shuck

RAW BAR

ITALIAN STEAK TARTARE (D)(G)
80/120g Hand cut tenderloin,
green olives, Truffle oil & Pecorino
17 / 26

TUNA TARTARE (G)
Avocado, wonton crisp, soy ginger
dressing
21

CLASSIC PLATTER (S)(G)
8 Oysters, 4 U7 shrimps, tuna tartare
(G), blue swimming crab, native mussels
110

FRESH SHUCKED OYSTERS
Ask your waiter for the available selection
1/2 Dozen / 1 Dozen

SMALL PLATES

BUTTER LETTUCE SALAD (VG)
Aged balsamic vinaigrette,
chives, spring onion
13

LENTIL SALAD (N)
Served with white balsamic dressing, hazel
nuts, jalapeno salsa, apple, shavings of fennel
13

CRAB & AVOCADO SALAD (S)
Apple, radish, lamb’s lettuce, lemon
vinaigrette, chilli
27

HERITAGE BEETROOT SALAD (D)(N)
Rocket, candied walnuts, Rosary
Ash goat’s cheese
16

ROMAN ARTICHOKE (D)
Lemon Parmesan dressing, Pecorino
21

CRISPY FISH TACOS
Crispy battered cod, soft tortilla, pico de gallo
20

CHARGRILLED OCTOPUS
Black olive tapenade, chilli oil,
samphire
28

STICKY SHORT RIBS (A)(G)
Honey, mustard glaze, coriander slaw
30

PRAWNS A LA PLANCHA (S)
Two U7 prawns, rosemary, garlic, green chilli
30

MAINES

CAESAR A LA M (D)(G)
Chicken, baby gem, croutons,
Caesar dressing
20

STEAK FRITES (D)(A)
200g, USDA Grain fed, Creekstone Angus
Served with fries & a choice of béarnaise (D) or peppercorn sauce (D)
39

EGGPLANT PARMIGIANA (VG)
Eggplant, Mornay sauce, vegan
mozzarella
18

MOULES FRITES (D)(A)
White wine Marinière, garlic, parsley
26

TRUFFLE ROASTED CHICKEN (D)
200g Chicken supreme, porcini mushrooms
43

LOBSTER ROLL (D)(G)
Poached Maine lobster, sour cream,
toasted brioche bun, crisps
29

GRILLED WHOLE SEABASS
400g Seabass, fennel
rocket salad
43

RIB EYE FOR TWO
800g Grass fed native heritage,
35 day dry aged
145

Add caviar
12

PASTA

MUSHROOM TAGLIATELLE (VG)(G) 22
Brown button mushrooms, green
asparagus

SPICY RIGATONI (D)(G) 22
Spicy à la vodka sauce, Parmesan

SPICY SHRIMP LINGUINE (S)(G) 33
Pan roasted shrimp, spicy
tomato sauce, bottarga

SIDES

TRIPLE COOKED CHIPS 6
Add Truffle 3
HOUSE SALAD 5
STEAMED ASPARAGUS (D) 9
PORTOBELLO MUSHROOMS 8

(N) Contains Nuts (D) Contains Dairy (G) Contains Gluten (A) Contains Alcohol (P) Contains Pork (VG) Vegan (S) Shellfish
We add a discretionary 15% service charge to all bills EVERY PENNY of which is shared. If for any reason you felt the care you received fell short please tell us so we may remove the charge