

SNACKS

Aged Creekstone Beef Tartare / pickled wild mushroom, nasturtium, sourdough	23.
Charred Smashed Avocado / sweet potato crisps (vegan)	15.
London Gin Cured Salmon / smoked trout roe, sweet & sour persian cucumber	17.

SALADS

Shaved Cauliflower / almonds, parmesan, raisins, caper & dill dressing	18.
Spring Pea and Strawberry / green strawberry, ricotta salata, buttermilk and lemon dressing	21.
Wedge Salad / hard boiled egg, cherry tomato, bacon, avocado, blue cheese dressing	20.

BRUNCH

French Toast / smoked bacon maple syrup	19.
Avocado Toast / lime, crisp green leaf salad, poached egg	19.
Buttermilk Fried Chicken & Waffles / scallion & cilantro sauce	18.
Lobster Omelette / hen of the woods mushroom, bisque hollandaise	26.
Eggs Royale / english muffin, hollandaise, chives	24.
Chicken Sausage Sandwich / fried egg, american cheese, spicy mayo	19.

GRILL

Dry Aged Hamburger / cabot cheddar, bacon, pickles, chips, churchill sauce	23.
Fish & Chips / minted mushy peas, tartar sauce	25.
Bone-In New York Strip / 40 day dry aged, 14oz	44.
Prime Rib Chop / 40 day dry aged, 14oz	41.

Our grain fed beef is sourced from creekstone farm, served with a sauce of your choice.

SIDES

Chips	10.
Spinach Gratin	
Market vegetables / olive oil, lemon zest	
Chilled White Asparagus / saffron yogurt	
Green Leaf Salad / green goddess dressing	

DESSERTS

“The Jammy Dodger” / chocolate, raspberry, salted peanuts	14.
Eton Mess / wild strawberry, olive oil cake, verjus sorbet	14.
Hazelnut Parfait / frangelico, chocolate sponge, praline	14.
Sticky Toffee Pudding / rocky road, ginger ice cream, for 2	20.
Selection of Ice Cream & Sorbet	12.