



SNACKS

Pint of Crab Cakes / grapefruit mayonnaise	18.
Charred Smashed Avocado / sweet potato crisps (vegan)	15.
London Gin Cured Salmon / smoked trout roe, sweet & sour persian cucumber	15.

SALADS

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

SANDWICHES *All served with chips*

Dry Aged Hamburger / cabot cheddar, bacon, pickles, churchill sauce	23.
Buttermilk Fried Chicken / cabot cheddar, spiced mayo, lettuce, onion bun	22.

MAINS

Fish & Chips / minted mushy peas, tartar sauce	25.
Chilled Maya Shrimp / crab louie mayonnaise, charred avocado	33.
Steamed Montauk Sea Bass / green asparagus, saffron hollandaise	32.
Squid Ink Linguine / lobster, samphire & basil sauce	33.
Mac & Cheese / wild mushrooms, parmesan	25.

GRILL

Skirt Steak / peppercorn sauce, chips	33.
T-Bone Steak / 40 day dry aged, 20oz	65.
Prime Beef Filet / 40 day dry aged, 10oz	49.

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

SIDES

Chips	10.
Creamed Spinach / nutmeg	
Haricot Verts / shallot vinaigrette	
Chilled Green Asparagus / cultured cream, timur	
Green Leaf Salad / green goddess dressing	

DESSERTS

"The Jammy Dodger" / chocolate, raspberry, salted peanuts	14.
Eton Mess / strawberries, olive oil cake, strawberry sorbet	14.
Hazelnut Parfait / frangelico, chocolate sponge, praline	14.
Sticky Toffee Pudding / rocky road, ginger ice cream, to share	20.
Selection of Ice Cream & Sorbets	12.