

SNACKS

Marinated olives	3.5
Green olive & artichoke tapenade, croutons	3.5
Gougères, fromage blanc, shallot & herb	3.5
Foie gras parfait, fig chutney	4

SALADS

Crispy duck salad, broccoli, frisée, maple dressing	8.5
Greek salad, barrel aged feta	7
Warm razor clams, garlic, purslane	10
Grilled aubergine salad, sweet tomato	7
Quinoa tabbouleh	6

TO START

Fried baby squid, chilli & lime	6.5
½ doz oysters	
Rocks	13.5
Natives	18
Steak tartare	10
Burrata, Datterini tomato, basil	10.5
Soupe au Pistou, fresh pesto	6
Charcuterie board	12
Crispy tiger prawns, aioli	9
Sweetcorn tempura, Japanese relish	6.5
Baby octopus, hummus & piquillos	7
Yellowfin tuna tartare	10
BBQ quail, guacamole	10
Queen scallops, chorizo & apple	14
Seafood Platter	
Crab, langoustine, oysters, mixed tartares	22 per person
Add lobster	19 per person

PASTA

Hand made gnocchi, 'nduja, fontina	15
Linguine, bottarga, chilli, lemon	15
Rigatoni pasta, fresh porcini	16
Cornish cod, harissa crushed potato, crab	19.5
Steamed bass, tomato & grape relish	15
Grilled yellowfin tuna, cauliflower tabbouleh	19.5
Seared Scottish salmon, tobiko, fennel salad	18
Whole Grilled turbot, artichokes, basil	24 per person
MEAT	
Daube of beef, young carrots, celery	18.5
Grilled calf's liver, sweet peppers, olives, sage	17
Roast baby chicken, tarragon & lemon	16.5
Welsh lamb rump, merguez, bulgur	19.5
Whole roast black leg chicken & foie gras	29.5 per person

FISH

STEAKS

Naturally aged, grass fed beef, please ask your waiter to view our selection	
Rump 200g/300g	16/19
Sirloin 200g/300g	22/29
Fillet 200/300g	26/34
Galician Ribeye, charred romaine, piquillos 750g	34 per person
SAUCES	1.5
Green peppercorn chimichurri	
Béarnaise	
Charred tomato salsa	

SIDES 3.5

Potato purée, roast garlic & olive oil	
French fries	
Cavolo Nero, lemon & chilli	
Baked squash, sage & Parmesan	
Butterhead lettuce, crispy shallots	