



VEGAN

- Spiced parsnip soup
coconut raita, poppadum 8
- Baked heritage beetroot salad
confit figs, toasted hazelnuts, winter leaves 10/14
- Butterhead lettuce & avocado
datterini tomatoes, Champagne dressing 9/13
- Charred avocado
spiced turtle beans, tomatillo salsa 15
- Mushroom broth, grilled tofu, shitake,
udon noodles, edamame 16
- Cumin spiced aubergine
toasted freekeh, pomegranate, pistachio dukkha 16

STARTERS

- Jersey rock oysters
cabernet sauvignon vinegar 3 each
- Salt & pepper squid
chipotle mayonnaise 10
- Yellowfin tuna tartare
avocado, jalapeño, rice crackers 14
- Steak tartare
quail's egg, beef dripping toast 14
- Severn & Wye smoked salmon
horseradish, chives 12
- Crispy duck salad
mango, lotus root, chilli, ginger dressing 14/18
- Stone bass & shrimp ceviche
passion fruit, jalapeno, plantain crisps 13

SIDES 4.5

- Sprouting broccoli, romesco sauce
- Tomato salad | Herb salad
- Chips | Creamed mash
- Steamed spinach

MAINS

- Malvani monkfish & king prawn curry
mango chutney, lime rice, paratha 24
- Sir Malcolm's chicken & mushroom pie
smoked garlic mash, hisbi cabbage 20
- Yellowfin tuna steak
roasted peppers, smoked tomatoes & olives 23
- Roast iberico pork cutlet
braised coco bean, chorizo, black cabbage 24
- Fillet of stone bass
Jerusalem artichoke risotto, monks' beards 25
- Native ½ lobster spaghetti
chilli, spring onion, parsley 35
- TO SHARE**
- Slow baked short rib of Hereford beef
colcannon, roasted root vegetables 49

JOSPER GRILL

- 35 day dry aged rib eye
on the bone (350g) / bone marrow 33
- Grilled whole sea bass
Sea vegetables, chimichurri 23
- Whole lobster, chips, herb salad
garlic, parsley butter 38
- Bluebird burger
Mayfield cheese, bacon, caramelised onions, fries 18
- Spiced spatchcock chicken
winter slaw, mustard jus 20
- TO SHARE**
- Speyside Scottish chateaubriand
thick chips, béarnaise (for two) 75

SAUCES 2.5

- Peppercorn
- Chimichurri
- Béarnaise
- Aioli