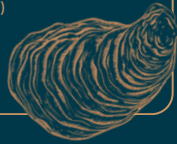


OYSTERS

Seasonal Oysters (GF)

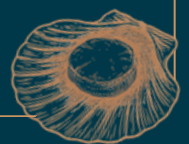
classic mignonette or x6 £22
 crispy chilli dressing x12 £44



SCALLOP

Baked Scallop (GF)

café de Paris or each £6
 herb butter



STARTERS

Bread Board (V)(VEO)	focaccia & Japanese milk loaf with house butter (ask your server for this week's flavour)	£7
Croquettes of the Week (VEO)	please ask your server about this week's croquette special	£9
Monkfish Ceviche (GF)	citrus-cured monkfish, chive velouté, jalapeño oil and grapefruit	£14
Beef Tartare (GF)	beef fillet, cured egg yolk, fresh salt & vinegar crisps	£14
Asparagus & Pea Tart (VEO)	pea mousse, mint, asparagus fricasse, vegan feta	£12
Lamb Rarebit Skewer	braised lamb, rarebit, leeks three ways	£12

MAINS

Monkfish (GF)	pan-fried monkfish, Parisienne potatoes, tenderstem broccoli, warm tartare sauce	£28
Charred Hispi Cabbage (GF)(VEO)	hispi cabbage, crispy chickpeas, roasted aubergine & peppers, labneh	£22
Pasta alla Norma (VE)(GFO)	linguini, roasted aubergine, San Marzano tomato, pine nuts	£22
Seafood Linguine (GFO)	saffron bisque, clams, squid, scallops and pangrattato rosa	£26
Chicken Supreme (GF)	roast courgette & basil purée, cauliflower mushroom, cherry tomato, butter sauce	£26
Gressingham Duck Breast (GF)	plum purée, honey-glazed potato, asparagus tips, jus	£28
Beef Short Rib (GF)	pomme purée, bourguignon, tobacco onions	£28

GRILL

Surf & Turf (GF) 8oz fillet with poached lobster tail, San Marzano tomato and king oyster mushroom £50

Aged Beef Steaks (GF) all served with San Marzano tomato & king oyster mushroom price per cut

Choose your cut Fillet 8oz £40 Ribeye 10oz £35 Sirloin 10oz £35

10oz Bone in Pork Chop (GF) café de Paris butter £29

Daffodil Burger cheddar, tomato, lettuce, burger sauce, house pickles £18

Deluxe Burger provolone, red onion jam, truffle aioli, house pickles £21

Chicken Burger fried chicken, fresh slaw, jalapeño aioli, house pickles £18

SAUCES Peppercorn, Red Wine Jus, Diane £4 each

SIDES

House Salad (GF)(VE)	£4.5	Steamed New Potatoes (GF)(V)	£5.5
gem lettuce, cherry tomatoes, pickles, house dressing		garlic herb butter	
Truffle & Parmesan Fries (GF)(V)	£6	Seasonal Roasted Vegetables (GF)(VE)	£5
Triple Cooked Chips (GF)(VE)	£4.5	Fries (GF)(VE)	£4.5

SWEETS

Sticky Toffee Pudding^{(VEO)(GF)}*butterscotch sauce, vanilla ice cream*

£8

Chocolate Brownie^{(V)(GF)}*raspberry gel, white chocolate soil, vanilla ice cream*

£8

Eton Mess^(V)*clotted cream panna cotta, macerated strawberries, meringue*

£8

Orange Olive Oil Cake^(V)*whipped mascarpone, toasted almonds*

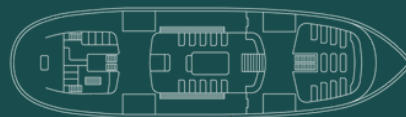
£8

Cheese Board^(V)*selection of British cheeses, house chutney and crackers*

£10

Farm Ice Cream^{(V)(GF)}*ask your server for today's flavours*

£4



HOT DRINKS

SINGLE ESPRESSO	£3
DOUBLE ESPRESSO	£3.5
AMERICANO	£4
SHORT BLACK	£3.75
FLAT WHITE	£4.5

MACCHIATO	£4.5
CORTADO	£4.5
CAPPUCCINO	£4.5
LATTE	£4.5
HOT CHOCOLATE	£4.5

PLEASE ASK YOUR SERVER FOR OUR SELECTION OF TEAS

*All our food is fresh and may contain allergens. Please ask your server for more information.
A discretionary service charge of 10% is added to all tables.*