

TO NIBBLE

- House Croquettes, Aioli 5.⁵⁰
Sourdough, Cultured Butter (V) 5.⁰⁰
Mixed Olives (Ve) 5.⁰⁰
Honey & Mustard Pigs in Blankets 5.⁵⁰
Smokehouse Mixed Nuts (Ve) 4.⁵⁰

TO START

- Spiced Parsnip Soup, Crispy Chestnuts (Ve) 9.⁰⁰
Garlic & Rosemary Baked Tunworth Cheese, Sourdough, Smoked Tomato Chutney 15.⁰⁰
Chicken Liver & Foie Gras Parfait, Red Onion Marmalade, Toasted Brioche 11.⁰⁰
Beetroot Gravadlax, Pickled Cucumbers, Toasted Sourdough 11.⁰⁰
Scallop, Squash Purée, Crispy Parma Ham 13.⁰⁰
Compressed Chicory, Pickled Radish, Poached Pear, Blue Cheese Foam (V / VEGAN AVAILABLE) 9.⁰⁰

TO FOLLOW

- Pan Fried Hake, Brussels Sprouts, Peas, Beurre Blanc 24.⁰⁰
Lamb Tagine, Tabbouleh Couscous, Flatbread, Mint Raita 32.⁰⁰
Turkey Ballotine with Pancetta & Fig, Fondant Potato, Parsnip Purée, Fig & Port Jus 29.⁰⁰
Crispy Buttermilk Chicken Burger, Gruyère, 'Nduja Mayo 18.⁰⁰
Mussels in Pancetta & Cider, Sourdough 18.⁵⁰
Crown Prince Risotto, Red Onion Marmalade, Toasted Pumpkin Seeds (V / VEGAN AVAILABLE) 19.⁰⁰
Venison Haunch, Braised Red Cabbage, Mash Potato, Port Jus 30.⁰⁰
Gnocchi, Chestnut Purée, Pumpkin Chunks, Crispy Sage (V / VEGAN AVAILABLE) 19.⁰⁰

THE JOSPER GRILL

JESSE SMITH'S SIGNATURE RANGE

- Native Breed Pork Chop 20.⁰⁰
Rump 18.⁵⁰ | Sirloin 25.⁵⁰ | Ribeye 28.⁰⁰ | Côte de Boeuf 75.⁰⁰

ALL SERVED WITH WATERCRESS & A ROSCOFF ONION

SAUCES

- Blue Cheese & Mushroom (V) | Salsa Verde (Ve) | Peppercorn | Garlic Butter (V)
3.²⁵

SIDES

- Braised Red Cabbage (Ve) | Creamy Mash Potato (V) | Sweet Potato Fries (V) 5.⁰⁰
Téatro Fries; Garlic Mushrooms, Pecorino (V) 6.⁰⁰