

TO NIBBLE

- Cep Arancini, Basil Pesto (M) 5.50
- Sourdough, Cultured Butter (M) 5.00
- Mixed Olives (Ve) 5.00
- Anchovies in Olive Oil 5.75
- Smokehouse Mixed Nuts (Ve) 4.50

TO START

- Minestrone Soup, Sourdough (Ve) 9.00
- Garlic & Rosemary Baked Tunworth Cheese, Sourdough, Tomato Chutney (M) 15.00
- Ham Hock Scotch Egg, Tarragon Mayo 10.00
- Smoked Haddock Fishcake, Wilted Spinach, Beurre Blanc 11.00
- Beef Carpaccio, Salsa Rosa, Rocket, Parmesan 13.00
- Twice Baked Cheese Souffle, Blue Cheese Sauce (M) 8.00

TO FOLLOW

- Pan Fried Cod, Clam Chowder, Sea Purslane 24.00
- Braised Ox Cheek, Saffron Risotto, Salsa Verde 25.00
- Moules Marinière, Fries 18.50
- Crispy Buttermilk Chicken Burger, Gruyère, 'Nduja Mayo 18.00
- Soft Polenta, Salsify, Wild Mushroom Fricassee (V / VEGAN AVAILABLE) 19.00
- Squash, Onion & Feta Parcel, Spinach Puree, Artichoke (V / VEGAN AVAILABLE) 20.00
- Venison Loin, Haggis Crushed Potatoes, Poached Pear, Spinach & Juniper Jus 29.00
- Chicken, Chorizo & Leek Pie, Buttery Mash, Savoy Cabbage 23.00

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 (M) | Salsa Verde (Ve) | Peppercorn | Garlic Butter (M) 3.25

SIDES

- Buttered Savoy Cabbage (Ve) | Creamy Mash Potato (M) | Sweet Potato Fries (M) 5.00
- Téatro Fries; Garlic Mushrooms, Pecorino, Garlic Mayo (M) 6.00