STARTERS

Asian herbs & spiced cashews

Italian winter leaves (v)

green apple, toasted walnuts & dolcelatte

Woodland mushroom soup £12.50 truffle & Comte brioche £18.50Tuna tartare avocado & jalapeño £17.00 34 Caesar salad smoked garlic & parmesan dressing, Ortiz anchovies add rotisserie chicken £12.75 £19.50 34 Shrimp cocktail avocado, Marie Rose sauce Crispy duck $\pounds 16.50$ small / $\pounds 24.00$ large charred pineapple, hot & sour sauce,

£16.50

£34.00

market price

FISH

Chargrilled sea bass

confit pepper & Taggiasca olive dressing

34 Lobster mac 'n' cheese
smoked mozzarella

£38.00

SIDES

Fish of the day

Spinach, garlic, olive oil (v)	£7.00
Chips, mash or heritage potatoes (v)	£5.50
Creamed sweetcorn jalapeño & spring onion (v)	£6.50
Tenderstem broccoli, chilli & lemon (vg)	£7.50
Truffled creamed leeks	£8.00
Roasted Brussels sprouts, Iberico crumb	£ 7.50

BRUNCH

NYETIMBER CLASSIC CUVEE M.V £21.00 glass / £120.00 bottle

NYETIMBER BLANC DE BLANCS 2015

£25.00 glass / £144.00 bottle

Pancakes, crispy bacon & maple syrup or fresh blueberries £12.75

Argyll smoked salmon & scrambled eggs $\pounds 14.75/\pounds 21.50$

Lobster & shrimp roll, chipotle & lime mayo $\pounds 22.50$

Rigatoni, tomato, chilli, mascarpone & vodka (v) £17.50 small / £25.50 large

Buttermilk fried chicken waffle with chipotle cream, maple & lime sauce $\pounds 17.50$

Crispy taco, steak tartare, truffled miso, ponzu & shiso leaf $\pounds 18.50$

To a sted waffle sandwitch with caramelised banas & peanut butter $\pounds 14.50$

A5 Wagyu katsu sando, soy BBQ sauce & wasabi mayonnaise $\pounds 80.00$

34 BENEDICTS

San Daniele ham & truffled Hollandaise £19.50

 $\begin{array}{c} {\rm Argyll\ smoked\ salmon\ \&\ caviar} \\ {\rm \pounds 18.50} \end{array}$

SUNDAY LUNCH

(only available on Sundays)

Rotisserie rib of black Angus beef with Yorkshire pudding, roast potatoes, cauliflower cheese & seasonal vegetables £36.00

(v) vegetarian | (vg) vegan

ROTISSERIE & GRILL

Rotisserie Suffolk chicken £30.00 with layered crispy potato, truffled aioli & gravy

34 Hamburger £24.00

smoked cheddar, crispy bacon

Korean BBQ spatchcock chicken £30.00

fermented chilli, soy glaze & lime yoghurt

Crispy spiced sweet potato (vg) £19.50

grilled avocado & mojo rojo

STEAKS

All of our steaks are cooked over charcoal on our grill.

FILLET

Heritage Fillet (200g) £48.00

RIB-EYE

Bannockburn Bone-in (430g) £45.00 Argentinean (300g) £39.00

SIRLOIN

Japanese A5 Wagyu (200g) ponzu & wasabi Hollandaise £130.00

USDA Prime (300g) £58.00 Steak Frites (150g) £28.00

Sauces:

Béarnaise, Peppercorn, Garlic Butter, Chimichurri





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