



STARTERS

Scottish steak tartare, wild garlic, girolles, Copper Maran egg yolk, toasted sourdough	12
Orkney scallops, heritage tomatoes, Oxsprings air dried ham, green olive, basil	15
Torched Cornish mackerel, golden beetroot, apple purée, yoghurt, mustard seeds	10.5
Markham Farm asparagus, slow cooked duck egg, Jersey Royals, black truffle (v)	9.5
Wild octopus carpaccio, grapes, smoked almonds, whipped North Atlantic cod's roe	14
Gala pork pie, beer pickled vegetables, piccalilli	10.5

TO SHARE

28 day aged Scotch Beef Wellington, spring greens, swede mash	85
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For 2-4 people, depending on appetite.

MAINS

Hampshire lamb belly, crispy sweetbreads, grilled gem lettuce, buttermilk, Ewe's cheese	26
Roasted halibut, Dorset crab, Markham Farm asparagus, chive flowers	28
Scottish rare breed cottage pie, pulled brisket, Montgomery Cheddar, BBQ glazed haricot beans	18
Chargrilled Suffolk pork chop, pan fried squid, seaweed crusted pork crackling	21
Laverstoke Park mozzarella, violet artichokes, charred courgette, wild garlic, morels (v)	18
Whole lemon sole, Isle of Barra cockles, preserved lemon, charred Romanesque	32
12oz Scotch sirloin 28 day aged, triple cook chips, watercress	31
8oz Scotch fillet 28 day aged, triple cook chips, watercress	34

SIDES

Triple cooked chips	4.5	Shaved courgettes, Yorkshire Fettle, mint	5
Jersey Royals, mint and spring onions	4.5	Steamed spinach, olive oil, preserved lemon	5
Mixed beans and peas	4.5	Lobster mac 'n' cheese	7
Heritage tomatoes, pickled shallots, basil	4.5		