

NIBBLES

Marinated Nocellara olives 5 | Sourdough bread and salted butter 6

TO START

MISO BRAISED CELERIAC 11

Walnut, chicory and apple salad

BRAISED OX CHEEK AND TONGUE FRITTER 13

Roscoff onion, horseradish and watercress

HAND DIVED ORKNEY SCALLOP 19

Ponzu butter, celeriac and apple

PUMPKIN AND GINGER SOUP 9

Crystalised ginger, pumpkin seeds

CHESTNUT MUSHROOM RISOTTO 11

Pickled radish and wood sorrel

MAIN COURSE

CHALK STREAM TROUT 24

Chanterelles, tarragon gnocchi, cep veloute and sorrel

MARKET FISH 28

Grilled market fish, puy lentils, Alsace bacon, savoy cabbage, grenobloise

CREEDY CARVER DUCK BREAST 33

Duck sausage, Swiss chard choucroute, pickled fig

ROASTED CAULIFLOWER 20

Cashew nut hummus, curried golden raisins, bhel puri, peanuts

HARISSA BRAISED BUTTERNUT SQUASH 20

Chickpeas, preserved lemon, wasabi sprouts

FROM THE GRILL

All served with koffmann fries and green salad

AGED HEREFORD RIB OF BEEF FOR TWO 75

Sauce Bordelaise

AGED TAMWORTH PORK CHOP 29

Mustard and cornichon butter

SPRINGFIELD CHICKEN SHAWARMA 18

Preserved lemon and olive dressing, garlic sesame emulsion

AGED SIRLOIN 250G 40

Café de Paris butter

RIB EYE 250G 45

Café de Paris butter

SIDES

Autumn truffle mash 6 | Savoy cabbage, caramelized onions 6 |

Buttered kale with mustard 6 | Autumn leaf salad 5.5 |

Triple-cooked chips with Oxford sauce 6

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. A discretionary service charge of 12.5% will be added to your bill.