



Gordal olives 5
House pickles 4
Oyster, fermented currant 5
Potato bread, smoked butter 5
Cod roe, crudites 7.5
Chicken liver parfait, toast 11.5

Hay smoked roast chicken 26.5
Roast beef 28.5
Roast pork belly 26.5
Squash and mushroom wellington 21
28 days aged ex-dairy sirloin *(to share)* 110
Whole sea bream *(to share)* 68

served with

Flourish Farm greens, roasted potatoes, seasonal root vegetables, carrot and swede mash, Yorkshire pudding

Cauliflower cheese 6.5

Black Mount 6
Sticky toffee pudding 8
Coconut sorbet, melon salad 7.5
Chocolate Mousse 9

We serve cold, filtered still and sparkling water for the table at £1 per head.
Please let your server know if you have any allergies.
A discretionary 12.5% service charge will be added to the bill.

Aperitifs

Negroni 11.5
Figillini 13
Mezcal Last Word 12.5
Martini 12.5
Charles Heidsieck 15



House Cocktails

White New York Sour 12.5
Dirty Martini 12.5
Peach & Rosemary Spritz 12.5
Burnt Pear Old Fashioned 11.5

Classic Cocktails

Espresso Martini 12.5
Old Fashioned 11.5
Margarita 12.5
Paloma 11.5
Manhattan 12.5

Non – Alcoholic

Botivo & Ginger Spritz 7.5
Tanqueray 0% & Fever Tree Tonic 6.5
Noughty Prosecco 7.5

Coravin Wine

White

Dabouki ‘Cremisan’ Palestine ‘24 11
Passopisciaro Chardonnay Terre Siciliane ‘Passobianco’, Italy ‘22 17
Yamanashi Orange ‘Chateau Lumiere’, Japan ‘22 13

Red

Bachelder (chilled) ‘Gamay Noir’ Canada ‘23 15
Valmaggiore Sandrone Nebbiolo d’Alba, Piedmont, Italy ‘22 16
Hirsch Vineyards ‘Pinot Noir’, USA ‘23 18

Digestifs

Vermouth

Lustau Vermut Rojo 10
Ferdinand’s White Barrel Aged Vermouth 10
Cocchi Vermouth di Torino 12
Goldtooth Vermut Blanco Limited Edition Spring Expression 11
Domenico Ulrich Vermouth Extra Dry di Torino 12

Mezcal

Alipús Mezcal Ancestral San Miguel Sola 11
Los Siete Misterios Doba-Yej Mezcal 9
The Lost Explorer Mezcal Tobala 11.8
Alipús San Andrés Mezcal 10.3