



NIBBLES

Wild Garlic Focaccia (PB) – 8
Balsamic, Oil

Lime & Paprika Corn Ribs (V,GF) – 8
Southern Sauce

Spring Arancini (V) – 10
Pea & Mint Emulsion

Oysters (GF) – 4 / Served Each
Watermelon Granita

SMALL PLATES

Asparagus Noisette (V,GF) – 18
Confit Egg Yolk, Truffle Pecorino

Heritage Artichoke (V,GF) – 12
Roasted, Puréed, Crisp
Pecan Dukkha

Silken Cashew Pâté (PB) – 12
Cognac, Fruit Compote, Grilled Sourdough

Rabbit Ballotine (GF) – 16
Apricot Chutney, Stuffed Morel Mushroom

Tiger Prawns (GF) – 22
Chilli & Garlic Oil, Lemon

Beef Cheek (GF) – 22
Truffled Celeriac Purée, Jus, Wild Garlic

LARGE PLATES

Open Steak Sandwich – 18
Caramelised Onion, Honey Mustard Yoghurt,
Applewood Cheddar

Pork Belly – 22
Rhubarb Compote, Charred Snake Beans,
Pork Quaver

Lamb Skewers – 28
Minted Chimichurri, Spiced Whipped Feta,
Glass Bread

Seafood Pici – 24
Guanciale, Egg Yolk, Parmesan

Skate Wing – 24
Crispy Potato, Soft Egg, Onion

Panang Curry (PB) – 22
Jasmine Rice, Coriander

Add Chicken / Tiger Prawns (3) - 6

Miso-Glazed Cauliflower (PB) – 16
Spring Herbs, Puffed Rice, Nettle Purée,
Pomegranate

SIDES

Fries (V) – 6

Parmesan Fries – 7

Ponzu Cabbage (PB) – 7
Miso Cream, Pecan Dukkha

Rice (PB,GF) – 6

Snake Beans (PB,GF) – 7
Shallots, Toasted Almonds

Garden Salad (PB,GF) – 7
Jersey Royals (V,GF) – 7
Mint Chimichurri

GRILL

GA Wagyu & Brisket Burger – 19
Brioche Bun, Tomato, Lollo Biondi, Smoky Cucumber,
Red Leicester, GA Sauce

Korean Chicken Burger – 19
Kimchi Slaw, Nashi Pear, Korean Mayo, Sourdough Bun

Lamb & Coriander Burger – 17
Brioche Bun, Brie, Almond Mayonnaise

Butterflied Sea Bass (GF) – 29
Citrus Noisette, Warm Herb Salad

200g Hereford Fillet (GF) – 39
Confit Garlic, Crushed Potato

300g Hereford Ribeye (GF) – 49
Confit Garlic, Crushed Potato

Quarter Roasted Chicken (GF) – 32
Confit Garlic, Crushed Potato

Sauces: Café De Paris Butter (GF) or Peppercorn (GF) – 7

SALADS

Burrata (GF) – 19
Apricot, Prosciutto, Datterini Tomato, Balsamic
Dressing

Emerald (GF,V) – 16
Peas, Mange Tout, Avocado, Lollo Biondi, Goddess
Dressing

Radicchio (V,PB) – 16
Blackberries, Red Endive, Tomato, Piquillo Pepper

Add Chicken / Tiger Prawns - 6

DESSERTS

Cheese Platter – 18
Selection Of 5: Keen's Cheddar, Bath Soft,
Ragstone, Comté, Bleu des Causses
Pear Jelly, Grilled Sourdough

Chocolate Pillow (V) – 10
Feuilletine, Cointreau,
Sour Cream

**Pear & Earl Grey
Mille-Feuille (V) – 10**

Banoffee Mousse – 10
Salted Caramel Ice Cream

**Amalfi Lemon
Cheesecake – 10**
Burnt Honey Ice Cream

(V) VEGETARIAN, (PB) PLANT BASED, GF (GLUTEN FREE)

SOME OF OUR MENU ITEMS MAY CONTAIN VARIOUS ALLERGENS. PLEASE ASK A MEMBER OF STAFF FOR MORE INFORMATION. FISH IS LOCALLY SOURCED.

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. PLEASE NOTE THAT WE ARE A CASHLESS VENUE.

