



## SPRING 2025

### SNACKS

- Laminated brioche, Guinness and treacle butter 5.5  
Marmite English custard tart 6.5 each  
*Add Umai Caviar +5.5*  
Tempura Rock oyster, Sarson's 'scraps' 6 each  
Oysters baked with XO sauce, yesterday's sourdough 6 each  
'Fish & Chips' 6.5  
Red pepper 'nduja, crème fraiche, mizuna, sourdough boule 8.50  
Welsh wild garlic flat bread, 36-month aged Parmesan 10  
Calamari and lardo skewer, chimichurri 13.5  
British wagyu shawarma skewer 15.5

### TO START

- London burrata, woodfire grilled pea, mint, mushroom XO 14  
Heritage tomato, stracciatella, Iberico ham 16  
Grilled New Forest asparagus, whipped goat curd 21  
Endive Caesar salad, smoked bacon, pickled apple, Stilton, pimento 14.5  
Smoked Jersey Royal potatoes, Ampersand cultured butter, fermented onions 13  
Woodfire Orkney scallop, kimchi butter, gooseberry, chicken crumb 18  
Salt baked celeriac and kohlrabi, candied walnut dressing, pickled maitake 14  
Cornish mackerel, jalapeño, BBQ pineapple and lime 17.5

### MID PLATES

- Romaine lettuce, spring beans, green goddess dressing 16  
*Add Devon white chicken supreme +12*  
Black truffle and ricotta tortellini, aged parmesan rind sauce, Lyonnaise onion 26  
Native lobster, prawn and scallop lasagna baked in lobster bisque 29  
Gochujang grilled cuttlefish, soy-braised pork cheek dressing 23  
Cornish cod, vadouvan butter, bean cassoulette 25.5  
Aubergine schnitzel, fried cacklebean egg, katsu curry sauce, smashed cucumber 23

### BEEF & BONE MARROW PIE

- Braised aged beef shin, bone marrow, snail ragout, smoked garlic and parsley butter, mash potato 34

### FROM THE EMBERS

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|---------------------------------|---|
| Shorthorn sirloin 15 / 100g     | Devon white chicken (half boneless) 31          |
| Aberdeen Angus ribeye 16 / 100g | Aged Blythburgh pork chop, charcuterie sauce 34 |
| Fillet on the bone 52           | Day boat fish of the day (Market price)         |
| Short horn T-Bone 13 / 100g     | Cornish lobster, rice, coral butter (half) 38   |
| Cote de Boeuf 13 / 100g         |   |

### SIDES AND SAUCES

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|---|---|
| Salt and vinegar Koffman chips 6.5                | Sael salad 6.5                                      |
| Broccoli, lemon and smoked anchovy 7.5            | Mash and chicken gravy 8.5                          |
| Pot roasted hispi cabbage, brown butter, miso 8.5 | Swede over embers, XO sauce, crispy Sea lettuce 7.5 |
| <i>Bearnaise, Sael gravy, chimichurri 2.5</i>     |   |