



SUMMER 2025

SNACKS

Laminated brioche, chilli and maple butter 6 

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 fraîche, mizuna, sourdough boule 9 

Vadouvan spiced apricot flatbread, paneer 11 

British wagyu shawarma skewer 15.5

TO START

London burrata, woodfire grilled pea, mint, mushroom XO 15 

Heritage tomato, stracciatella, Iberico ham 19

Grilled courgette, miso and yuzu, whipped goat curd 19 

Woodfire Orkney scallop, kimchi butter, gooseberry, chicken crumb 20

Valencian peach, Jerusalem artichoke, avocado, espelette emulsion 16.5 

100 days aged beef carpaccio, beef marrow and lemon dressing, capers 17

Sicilian courgette flower, ricotta, honey, basil purée 14.5 / 24 

MID PLATES

Romaine lettuce, spring beans, green goddess dressing 17 

Add Devon white chicken +12

Native lobster, prawn and scallop lasagna baked in lobster bisque 31

Black truffle and ricotta tortellini, aged parmesan rind sauce, Lyonnaise onion 27 

Lock Duart salmon, sauce vierge, summer courgette and basil 24.5

Aubergine schnitzel, fried cacklebean egg, katsu curry sauce, smashed cucumber 24 

BEEF & BONE MARROW PIE

Braised aged beef shin, bone marrow, snail ragout, smoked garlic and parsley butter, mash potato 35

FROM THE EMBERS

Shorthorn sirloin 15 / 100g

Aberdeen Angus ribeye 16 / 100g

Fillet on the bone 52

Cote de Boeuf 13 / 100g

Galician blond rib of beef 14 / 100g

Devon white chicken (half boneless) 32

Spring Pyrenees lamb, grilled peas, mint gremolata 32

Aged Blythburgh pork chop, charcuterie sauce 35

Day boat fish of the day (Market price)

SIDES AND SAUCES

Salt and vinegar Koffman chips 7 

Broccoli, lemon and smoked anchovy 7.5

Pot roasted hispi cabbage, honey, crispy onions 8.5 

Sael salad 7 

Smoked Jersey royals, Welsh garlic crisp 8.5 

Bearnaise, Sael gravy, chimichurri 2.5

 **Vegetarian**

VAT included. A discretionary service charge of 12.5% will be added to your bill. For information relating to allergens within our food, please request to view our allergen matrix.