



SUMMER 2025

SNACKS

Laminated brioche, Guinness and treacle butter 

Marmite English custard tart 6.5 each 

Add Umai Caviar +5.5

Tempura Rock oyster, Sarson's 'scraps' 6 each

Porthilly / Maldon oyster 4 each

'Fish & Chips' 6.5

Lamb 'Doner' kebab flat bread 11

British wagyu shawarma skewer 14

TO START

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

Grilled courgette, miso and yuzu, whipped goat curd 14.5 

Isle of Wight tomatoes, Charentais melon and sherry sorbet, Iberico ham 17

Raw Orkney Sea scallop, pear, jalapeño and lime 19.50

Valencian peach, Jerusalem artichoke, avocado, Espelette emulsion 16.5 

100 days aged sliced beef, 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 

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

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

40 days aged beef fillet, aubergine and miso, beef fat carrot, potato puree 56

BEEF & BONE MARROW PIE

Braised aged beef shin, Sael gravy, smoked garlic and parsley butter, mash potato 35

FROM THE EMBERS

Shorthorn sirloin 15 / 100g

Aberdeen Angus ribeye 16 / 100g

Cote de Boeuf 13 / 100g

Galician blond rib of beef 14 / 100g

Dexter Ribeye on the bone 14 / 100g

Devon white chicken (half boneless) 32

Spring Devon lamb, grilled peas, mint gremolata 34

Aged Blythburgh pork chop, charcuterie sauce 36

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 

Mash and chicken gravy 8.5

Green salad 7 

Bearnaise, Sael gravy, chimichurri 2.5

Vegetarian 