

LUNCH

Achill Oysters £26 for 6 / £52 for 12
Tabasco, lemon & mignonette dressing

Sourdough baguette & cultured butter 5ea

Carpaccio of olive-fed English Wagyu "Harry's Bar" 32
Hot mustard, Old Winchester & beef fat chips

Aged Lake District steak tartare 24

Made this morning burrata 28
Pear & hazelnut

Butterflied sea bream 34
Green herb salad & lemon

Herb-fed flat iron chicken 32
Chilli, garlic & lemon

Cheeseburger 29
Smoked pickles, 1000 island dressing & fries

Steak-frites 36
'Au poivre

Cuttlefish 'bolognese' orecchiette 28

Winter roots & leaves 20
Maple dressing

'Wasted' pasta 32
Slow cooked Wagyu ragu, cheese trim breadcrumbs 'o waste'

SIDES

Green herb salad 9

Dovetale fries 9

Brussel sprouts, candied pecans & cranberries 12

Epping Honey roasted roots, brown butter & vanilla 12

CHEF'S FESTIVE MARKET MENU

Spiced Delicia pumpkin soup, coconut & curry 14

Venison & pork terrine, plum & beetroot jam 29

Soy & whiskey cured smoked salmon, pickled cucumbers & Granny Smith apple 24

Roast potato gnocchi, black trompettes, Vin Jaune & Comte 32

Wild roe deer, winter fruits & red wine 36

Dorset crab linguine, chilli, lemon & parsley 34

Brown sugar custard tart, candied chestnut cream 14

Sicilian lemon Posset, tropical fruits & coconut sorbet 16

Selection of Artisan cheeses 18

WINTER SPECIAL
Hand-rolled white Alba truffle tagliatelle

75

Should you have any food allergies, intolerances or dietary restrictions please let our team know when placing your order.
A discretionary service charge of 15% will be added to the total bill.
All our prices are inclusive of VAT.