



STARTERS

SCALLOP CEVICHE, AVOCADO, ORANGE,
CELERY, CORIANDER, LIME

LIL' BRGS, WAGYU BEEF, SPECIAL SAUCE,
SESAME SEED BUN

CUCUMBER CEVICHE, GREEK YOGHURT,
GREEN TOMATO CAVIAR, GRAPEFRUIT
& MANDARIN

MAINS

BRAISED LAMB SHOULDER SHEPHERD'S PIE

ROAST BASS, POTATO PURÉE, SAFFRON & ARTICHOKE

WESTCOMBE RICOTTA & SPINACH CANNELONI

USDA PRIME RUMP STEAK (£5 SUPPLEMENT)
200GR - STK SAUCE

ADD TOPPINGS

DUCK EGG - 4 BACON & BLUE CHEESE - 5 PEPPER CRUST - 4
POACHED LOBSTER TAIL - 17 GRILLED KING PRAWNS - 14 FOIE GRAS - 8

ADD SIDES

MAC & CHEESE - 6 LOBSTER MAC & CHEESE - 14 PARMESAN TRUFFLE CHIPS - 6 FRIES - 4
NEW POTATOES & MINT BUTTER - 4 ROASTED FIELD MUSHROOMS - 4.5
GRILLED COURGETTES WITH TUNWORTH CHEESE - 5 CREAMED SPINACH - 5

DESSERTS

CREME BRÛLÉE TART AND POUCHED RHUBARB

CHOCOLATE FUDGE CAKE, CARAMEL SAUCE AND VANILLA ICE CREAM

Head Chef - Stefano Lorenzini / Executive Chef - Roberto Mercandino

Guests with allergies and intolerances should make a member of the team aware, before placing an order for food or beverages. Allergen information is available on request from your server.

A discretionary service charge of 12.5% will be added to your bill.