

# MENU

## Food

|                 |        |
|-----------------|--------|
| cured pigs jowl | £ 2.50 |
| padron tempura  | 3.50   |
| pigtails        | 4.50   |
| crispy ox cheek | 5.50   |

|   |           |
|---|-----------|
| brisket bun, pickled red chilli                       | 5.5 / 9.0 |
| pastrami, pickles, mustard + dill                     | 6.50      |
| salt baked beetroot, goat cheese, hazelnuts           | 7.00      |
| sea bream crudo, grapefruit, pickled ginger, jalapeno | 7.50      |
| mushrooms on toast, beef dripping gravy               | 8.00      |

|   |       |
|---|-------|
| coal roasted aubergine, red miso, toasted cashews | 8.50  |
| whole grilled mackerel, sour grape + lime salsa   | 9.00  |
| thick-cut pork ribs, pickled cucumber             | 9.50  |
| beef brisket, mustard barbecue                    | 11.50 |
| 30-day dry aged beef rib, pickled red chilli      | 16.50 |
| cornish day boat fish, lemon + parsley dressing   | M.P.  |

|  |        |
|--|--------|
| whole beef brisket for the table                     | 150.00 |
| [subject to availability and / or 24-hour pre-order] |        |

|   |      |
|---|------|
| citrus, shaved fennel, green chilli, mint             | 5.00 |
| jacket potato, smoked rarebit                         | 5.00 |
| grilled baby gem, walnut gremolata, crispy bacon      | 5.50 |
| charred greens, tahini, pomegranate, dry-roasted nuts | 6.00 |

|  |      |
|--|------|
| sticky toffee pudding, clotted ice cream   | 6.50 |
| salted caramel ice cream, hazelnut praline | 4.50 |

## Festive

available from 27th november to 23rd december

|   |       |
|---|-------|
| FESTIVE SHARING MENU                    | 35.00 |
| drink on arrival                        |       |
| warm spiced malbec, clove, star anise   |       |
| red beet negroni, orange peel + bitters |       |

canape  
cured pig jowls

starter  
pastrami, pickles, mustard + dill  
salt baked beetroot, goat cheese, hazelnuts

main  
thick-cut pork rib, pickled cucumber  
beef brisket, mustard barbecue

side  
jacket potato, smoked rarebit  
grilled baby gem, walnut gremolata, crispy bacon

dessert  
salted caramel ice cream, hazelnut praline

Festive feasting menu 45.00  
drink on arrival  
warm spiced malbec, clove, star anise  
red beet negroni, orange peel + bitters

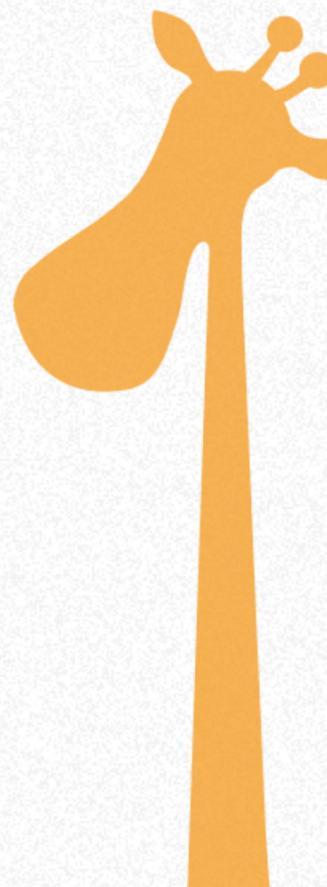
canape  
padron tempura  
crispy ox cheek

starter  
pastrami, pickles, mustard + dill  
sea bream crudo, grapefruit, pickled ginger, jalapeño  
salt baked beetroot, goat cheese, hazelnuts

main  
thick-cut pork rib, pickled cucumber  
30-day dry aged beef rib [ and/or ] beef brisket, pickled red chilli

side  
jacket potato, smoked rarebit  
charred greens, tahini, pomegranate, dry roasted nuts  
brussel sprouts + tops, stichleton, guanciale

dessert



sticky toffee pudding, clotted ice cream  
poached pear, chocolate mousse, pistachio shortbread

## New Year's Eve

NYE 2017

48.00

glass of fizz on arrival

canape

padron tempura

crispy ox cheek

### starter

pastrami, pickles, mustard + dill

sea bream crudo, grapefruit, pickled ginger, jalapeño

salt baked beetroot, goat cheese, hazelnuts

### main

thick-cut pork rib, pickled cucumber

beef brisket, mustard barbecue

30-day dry aged beef rib, pickled red chilli

### side

jacket potato, smoked rarebit

charred greens, tahini, pomegranate, dry roasted nuts

citrus, shaved fennel, green chilli, mint

### dessert

sticky toffee pudding, clotted ice cream

chocolate mousse, pistachio shortbread, honeycomb

