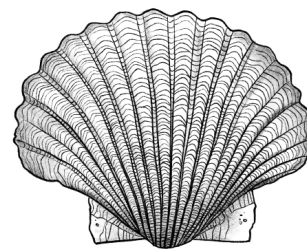


R O E

SNACKS

Breaded mushrooms, kombu & cep, garlic mayonnaise v
1/2 dozen Carlingford oysters, shallot mignonette, Fallow sriracha
Wildfarmed sourdough, smoked roe, rapeseed oil v/vg
Salt & pepper padrons, English peas, buckwheat v
Roe charcuterie, cornichons, plum ketchup



SMALL PLATES

Sea bream tartare, tiger milk, apple, radish
Crown prince squash, bitter leaves, pumpkin dressing v/vg
Cuttlefish fried brioche, sesame, chilli jam
Maitake Cornish pasty, walnut ketchup v

GRILLED SKEWERS

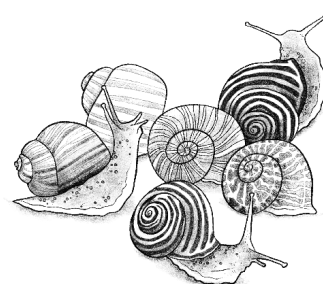
Smoked lemon chicken, hazelnut satay
White cabbage, miso, garlic dressing vg
Venison, shiitake, black pepper
Monkfish, chorizo, lemon

WILDFARMED FLATBREADS

Cornish scallop, bacon butter, parsley
Snail vindaloo, mint yoghurt, coriander
Praline pumpkin, lemon ricotta, sage v/vg

LARGE PLATES

Venison & dairy cow burger, cheese, bacon, lettuce
Baked potato, cheese sauce, shoestring, kombu ketchup v
Flamed sriracha mussels, grilled sourdough, lemon, parsley
Hen of the Wood burger, cheese, lettuce, shallot v/vg
Grilled market fish, parsley liquor, herb salad MP



STEAKS

35 day dry aged steak, mushroom xo sauce
Flat Iron / Fillet / Sirloin / Ribeye
On the bone per 100g

FEAST (For Two or More)

Fruits de Mer of flamed shellfish, market fish & sriracha, roasted scallop, spiced crab cakes
Roe mixed grill of flamed harissa haunch, venison skewer, grilled sausage, smoked peppers
Jacob's ladder, garlic mayonnaise, mushroom xo sauce

SIDES

Chopped house salad vg / Seasonal greens, garlic vg
Fries, salt & pepper seasoning vg / Blooming onion, pickled onion, garlic mayonnaise vg