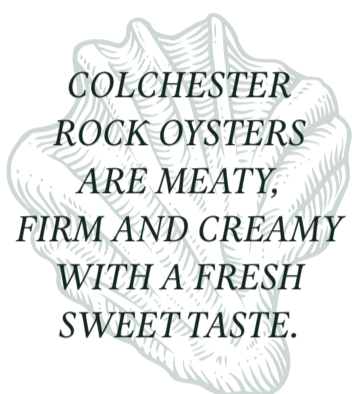


APPETISERS

Gordal olives (vg)	5.50
Salt beef scotch egg, kimchi aioli	7.00
Anchovy on toast, cured lemon, dill oil	8.00
Warm crusty sourdough, roast bone marrow butter or seaweed butter	6.00
Truffle & Prosciutto arancini, green sauce (vg)	8.00
Truffle & pecorino mixed nuts	4.00
Pork crunch	4.00

Oysters

DON'T MISS OUR
OYSTER HAPPY HOUR
MON - FRI 4-6PM



COLD 4.0 PER OYSTER

- BUFFALO HOT SAUCE
- MIGNONETTE SAUCE
- BACON JAM, CHIVES

HOT 4.0 PER OYSTER

- CRISPY KATSU CURRY
- TEMPURA, CITRUS MAYONNAISE
- THERMIDOR GRATIN

Signature Cocktails

THE PREMIERE

Woodford Reserve Bourbon Whiskey, fresh strawberry, lavender honey, fresh mint, Angostura Bitters

FLOWER MARKET SOUR

Hendricks Gin, lychee liqueur, darjeeling and jasmine syrup, honey, lemon juice, Prosecco

RUM DANCE

Havana Spiced Rum, Westhall No2 Rum, watermelon syrup, lime juice, vanilla, fresh pineapple juice

MAINS

Braised beef cheek & seaweed suet pudding, crispy oyster, apple & bone marrow gravy	22.00
Caesar salad, Cantabrian anchovies, soft duck egg, salted cracker	16.00
Monkfish & prawn curry, coconut, crispy okra, sticky rice	19.00
Maple glazed porchetta, smoked garlic potato, puffed crackling, apple gravy	21.00
Crab bisque linguine, Romano peppers, basil, Parmesa	21.00
Heritage roasted carrots, vegan ricotta, orange & cashew gremolata (vg)	16.50
Fish & chips, pea liquor, tartare sauce, aged salt & vinegar chips	18.50
Roast halibut, ox tail, girolles, chicory gratin, red wine sauce	26.00
Pan-fried sea bass fillet, new potatoes, chorizo, spinach, lemon dressing	21.50
Aged flank burger, red Leicester, bread & butter pickles, Old Bay® fries	18.00
Vegan burger, smoked cheese, miso & chilli aubergine, Old Bay® fries (vg)	17.50

STARTERS

Saint Peter's fish soup, 'Nduja rouille	12.50
Crispy lamb belly, cherry molasses, pea salsa verde	10.00
Burrata, roast beetroot & orange, salted cracker, toasted hazelnuts (v)	10.50
Crudités, cep vinaigrette, herb yoghurt (vg)	8.50
Smoked salmon, scotch apple pancake, pickles	11.00
Potted duck & pistachio, orange marmalade, truffle butter, brioche	12.00
Seared scallops, smoked garlic & caper butter	13.50
Prawn & lobster cocktail	12.50

To Share

CHARCUTERIE, MORTADELLA, COPPA, SALAMI, MIXED PICKLES, SALTED CRACKER BREAD	22.00
HOUSE SEAFOOD PLATTER: oysters, whole lobster, gin & tonic salmon, potted prawns, warm sourdough with anchovy butter (served cold)	90.00

THE GRILL

SUPPORTING BRITISH FARMING WE USE
TRADITIONAL BREEDS MATURED FOR 28 DAYS
TO ENHANCE TENDERNESS AND FLAVOUR

The Cut

10OZ SIRLOIN	10OZ RIB EYE	12OZ T-BONE	CÔTE DE BOEUF [For TWO]
28.00	32.00	38.00	72.00

SIDES

Bone marrow mash & gravy	6.00
Tomatoes, giant couscous, lemon oil (vg)	5.00
Creamed spinach (v)	6.50
Truffle cauliflower cheese (v)	6.00
Mixed kale & harissa (vg)	6.00
Old Bay® fries (vg)	5.50
Warm potato salad, smoked bacon	5.50
Beef dripping chips	6.00

SAUCES

AND BUTTERS

Béarnaise	3.50
Anchovy hollandaise	3.50
Pink peppercorn sauce	3.50
Bone marrow gravy	3.50
Seaweed butter	3.50
Roast chicken butter	3.50
Garlic butter	3.50
'Nduja butter	3.50



SCAN THE QR
for allergen & kcal info.

FREE-FLOW WEEKENDS

CHAMPAGNE BRUNCH - SAT 12-5PM
SUNDAY FEAST 12-5PM

[Booking recommended]

OYSTER HAPPY HOUR

JOIN US FOR £2 OYSTERS
EVERY MON - FRI - 4-6PM

[Drink pairings available]

ADULTS NEED AROUND 2000 KCAL A DAY. Full allergen information on the ingredients in the food we serve is available upon request - please speak to a member of the team for more information.