



AA ROSETTE AWARD

- A La Carte -

Monday to Saturday 12pm - 10pm

bubbles by the glass

Classic cuvée, Fairmile Vineyard, Henley-on-Thames	11
Champagne, S. Baron, Brut	12

appetisers

Homemade bread, salted butter (v)	5
Langoustine bisque, cognac	6
Marinated olives (v)	5
6 Dorset Snails, garlic butter	10

starters

Braised leeks, whipped ricotta, Cantabrian anchovy, oregano	14
Oxtail minestrone, basil, pine nuts, parmesan, croûtes	12
Cornish squid, trotter broth, clams, butterbeans, n'duja	15
Carlingford Lough oysters, shallot vinegar, tabasco	x3 12 x6 22 x12 42
Foie gras, Tokaji jelly, rhubarb, toast	19
Blood orange, stracciatella, hazelnut, fennel pollen (v)	13
Duck egg mayonnaise, squid ink, Kohlrabi, salmon roe	14

mains

Fallow deer & bacon suet pudding, glazed carrot, celeriac	26
Confit chicken, braised puy lentils, pancetta, aioli	19
Roquefort soufflé, caramelised shallot, spinach, pickled walnut (v)	21
Pig cheeks, red wine, onions, polenta and black olive	22
Market fish, sea vegetables, brown butter, lemon, capers & parsley (see blackboard for today's delivery and price)	
Stuffed quail, peas, lettuce, burnt onion, lardo	25
Lamb shoulder, potato cake, charred courgette, clams & samphire	29
Hamburger, bacon, cheese, fries	19
Dry aged sirloin (280g), triple cooked chips, green peppercorn, tarragon butter	36
Cote de boeuf (for 2) 30mins (980g), triple cooked chips, bone marrow, peppercorn butter	95
No.1 Ship Street surf & turf (for 2) 30mins, cote de boeuf, whole lobster, triple cooked chips, truffle mayonnaise	150

sides

Triple cooked chips	6
French fries	5
Buttered pink firs	5
Hispi, confit shallot & bacon	6
Leaves, vinaigrette, parmesan	5

All of our lamb and chicken is sourced locally. Our beef is farm assured British, grass fed and dry aged on the bone for 28 - 35 days. Our fish is shipped daily from Devon and Cornwall, responsibly sourced and MSC certified. Wright Brothers of Billingsgate bring us our fresh oysters daily.

an optional 12.5% service charge will be added to your bill
please ask a member of the team for our allergy menu