



THIS MENU IS AVAILABLE IN THE LOUNGE & IN OUR CASUAL DINING AREA

### SNACKS

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Bread & Butter / mini sourdough boule, salted cultured butter	3.5.
Blistered Shishitos / cactus sauce	12.
Charred Smashed Avocado / sweet potato crisps (vegan)	15.
London Gin Cured Salmon / smoked trout roe, sweet & sour persian cucumber	15.
Market Vegetable Crudité / crab dip	19.

### SALADS

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Baby Gem Salad / green goddess dressing, fine herbs	17.
Shaved Cauliflower / almonds, parmesan, raisins, caper & dill dressing	18.
Wedge Salad / hard boiled egg, cherry tomato, bacon, avocado, blue cheese dressing	20.

*Add chicken \$9, shrimp \$12 or avocado \$5.*

### RICE & PASTA

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Mac & Cheese / wild mushrooms, parmesan	22.
Zucchini Risotto / smoked ricotta	25.
Lemon & Truffle Cavatelli / mascarpone	29.
Squid Ink Linguine / lobster, samphire & basil sauce	33.

### LARGE PLATES

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Buttermilk Fried Chicken / cabot cheddar, spiced mayo, lettuce, onion bun	25.
Dry Aged Hamburger / cabot cheddar, bacon, pickles, churchill sauce	26.
Fish & Chips / minted mushy peas, tartar sauce	26.
Atlantic Salmon / charred broccolini, black sesame hollandaise	36.

### GRILL

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Skirt Steak / peppercorn sauce, chips	33.
Bone-In Filet / 40 day dry aged, 10oz	55.
Bone-In New York Strip / 40 day dry aged, 14oz	59.

*Our grain fed beef is sourced from creekstone farm, served with a sauce of your choice.*

### SIDES

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Chips	10.
Creamed Spinach / nutmeg	
Steamed Broccolini / hazelnut & hollandaise	

### DESSERTS

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Vermont Honey Flan / fennel pollen & wild strawberries	14.
Roasted Peach / vanilla custard, raspberry sorbet & Sauternes	14.
Hazelnut Parfait / frangelico, chocolate sponge, praline	14.
Selection of Ice Cream & Sorbets	12.

### TO SHARE

Sticky Toffee Pudding / rocky road, ginger ice cream	20.
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\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.