

A La Carte Menu

Served 6-9.30pm

First course

Octopus burnt citrus pepper mint	£10
Tuna crudo ponzu furikake fish caramel	£12
Scallop crudo avocado green chilli coriander	£15
Crab fennel dill sumac	£12
Smoked oysters beurre noisette mussel dill (5)	£16
Natural oysters shallot vinaigrette (5)	£12
Pigeon breast beetroot Hennessy raisins chicory walnut dressing	£12
Lamb ragu brioche plum spring onion	£12
House-cured bresaola black garlic cocoa blackberry	£14
Mushroom parfait shallot marmalade root crisp (v)	£10
Courgette & cucumber salad feta walnut mint (v / vegan optional)	£8

Main course

Beef Wellington red wine jus	£36
Ribeye steak charred shallot café de Paris butter red wine jus	£33
Fillet steak charred shallot café de Paris butter red wine jus	£33
Lamb rump aubergine purée mint chicory	£20
Chicken breast pea & bean fricassé baby gem parma ham	£20
Duck breast beetroot plum carrot honey & thyme glaze	£25
Monkfish mustard & dill sauce	£30
Smoked beetroot goats cheese pistachio (v / vegan optional)	£20

For sharing

Whole sea bass tomato lemon	£54
Chateaubriand onion peppercorn jus	£MP
Sirloin on the bone onion peppercorn jus	£MP
Rib on the bone onion peppercorn jus	£MP

Please ask your server for the available beef weights.

Side dishes

Fries	£6
Ember roasted Ratte potato	£6
Heritage tomato salad tomato & basil dressing guindilla chili	£9
Charcoal roasted carrots	£7
Grilled tenderstem	£7
Green salad house dressing	£5

Please ask about allergens and inform us of any dietary requirements.

A 10% discretionary service charge will be added to your bill with all of the tips going to our team.

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