



OYSTERS

JERSEY ROCKS

each 3.5 | six 22 | dozen 44

STARTERS

CHICKEN LIVER MOUSSE 12

crispy chicken skin, soda bread

TUNA TARTARE 18.5 | large 22.5

soy and ginger dressing, avocado, garlic aioli, sesame

TWICE BAKED SPINACH & BLACK COW CHEDDAR SOUFFLÉ (V) 16

IRISH WAGYU TACOS 14

chimichurri, Westcombe ricotta, burnt scallions

LENTIL SALAD (VG, GF, N) 10.5

hazelnuts, golden raisins, pickled baby onions,
white balsamic vinaigrette

MAINS

DAILY MARKET FISH *market price*

BURRATA & BLACK TRUFFLE TORTELLONI (V) 24

sage, pine nuts

NO MEAT SHORT RIB (V) 25

truffled mash, crispy kale, garlic crisps

GRILLED HISPI CABBAGE (VG, GF) 19.5

fermented potatoes, chilli, oat milk sauce

DOVER SOLE 58

brown butter, lemon, capers, parsley

NATIVE LOBSTER *half* 42 | *whole* 55

garlic butter, Koffman's fries, baby gem salad

JOSPER GRILL

GRASS-FED HEREFORD, Black Label Argentine sirloin 300g 42

RIDGEWAY FARM IRISH WAGYU, shorthorn, chocolate fed, ribeye 280g 52

served with Béarnaise sauce, Koffman's fries, baby gem salad

SIDES

BABY GEM SALAD 6.5 · KOFFMAN'S FRIES 6.5 · SEASONAL GREENS 6.5 · MASH 6.5
MUSHROOMS & GARLIC BUTTER 7

DESSERTS

MONT BLANC CHESTNUT MERINGUE (N) 12

miso caramel crumble

TREACLE TART 9.5

crème fraîche

SOFT BAKED CHOCOLATE CHIP COOKIE 8

salted caramel ice cream

FRESH MANGO (VG, GF) 8

lime sorbet

CRÈME BRÛLÉE 10.5

ICE CREAMS & SORBETS (GF) 7

CHEESE PLATE (N) 12.5

Royal Albert Dock honey, caramelised walnut toast

(V) vegetarian · (VG) vegan · (GF) gluten-free · (N) nuts

Please always inform your server of any allergies or intolerances before placing your order.

Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

A discretionary service charge of 12.5% will be added to your bill.