## SNACKS & SMALL PLATES

**Sourdough Flatbread** 9.5
*Goat's curd, Lovage pesto, London 'Nduja*

**Grilled Lamb Skewer** 11
*lamb fat glaze, whipped mint dip*

**Nocellara Olives** 6.5

**Sourdough Bread & Butter** 7.5

## STARTERS

**Marmite Tart** (v) 14
*cauliflower & lemon*

**Steak Tartare** 19
*egg yolk, bone marrow, 'Bloody Mary' dressing*

**Sweetcorn Soup** (vg) 15
*sweetcorn salsa, sticky black garlic corn ribs served chilled or warm*

**Heritage Beetroot** (vg) 15
*whipped plant-based feta, pecans, rye crisps*

**6 Cumbrae Scottish Oysters** 34
*red wine & shallot vinegar*

**Prawn Cocktail** 20
*spicy cocktail Sauce, crevettes, Bluebird crumb*

**Tuna Tartare** 23
*Chef's Owen Isle of Wight tomatoes, green chilli, espelette, olive oil*

## MAINS

**Baked Crab Rice** 49
*king crab thermidor, shetland mussel and saffron rice, green onions*

**Sea Trout** 36
*vanilla poached sea trout, buttered leeks, horseradish sauce*

**Railway Mutton Curry** 30
*fragrant pilau rice, crispy onions, cucumber & mint yoghurt, grilled garlic flatbread*

**The OG Kiev** 29
*herb-fed chicken, cultured garlic butter, chicken & mushroom sauce*

**Suckling Pig** 37
*pork belly, slow-cooked cheek, quince & mustard*

**Crispy Duck Salad** (h) 25
*kohlrabi, bok choy, mint, nam jim dressing, roasted peanuts*

**Cheese & Bacon Burger** 22
*sesame bun, maple bacon & béarnaise*

**Grilled Chicken Caesar Salad** 25
*gem lettuce, aged Parmesan, sourdough croutons, Parmesan breadcrumbs and anchovies*

**Fish & Chips** 26
*haddock, mushy peas, tartare sauce*

**Buttermilk Chicken Sandwich** 22
*bacon, lettuce, tomato, hot sauce, pickle & cheese*

**Somerset Wild Mushroom, Artichoke & Lentil Ragu** (vg) 23
*truffle potatoes & vegetable crisps*

## GRILL

**12 oz Ribeye Steak** 47
*Signature Angus, grain-fed beef*

**12 oz Rump Steak** 37
*Aberdeen Angus, grass-fed beef*
***For every rump steak sold, we will donate £1.50 to the 'Not For Sale' movement***

### FOR TWO TO SHARE

**28 oz Bone-in Rib Steak** 50 *per person*
*Black Angus, grass-fed, dry-aged for 30 days*

**35 oz Porterhouse Steak** 65 *per person*
*Black Angus, grass-fed, dry-aged for 30 days*

### SAUCES 4.5

Peppercorn | Bordelaise
Grain Mustard | Béarnaise

## SIDES

Truffled Mashed Potato (v) 9 | Fries (vg) 7
Bacon-Creamed Spinach 8 | Grilled Hispi Cabbage 8
Gem Leaf Salad (vg) 8 | Isle of Wight Tomatoes 9.5

(v) - vegetarian | (vg) - vegan | (h) - Halal | When visiting any of our restaurants, it is your responsibility to let us know if you have any allergies, intolerances or coeliac disease. Our allergen information identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Where a dish 'may contain' an allergen, this is where it is not intentionally present, but where the manufacturer of an ingredient believes that cross-contamination may still be a risk and has declared this. Please be advised that all our food is prepared in kitchens where allergens are present. Whilst we take every reasonable precaution when preparing your food, we cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 kcal a day.
Calorie information is available on request.14.5% service charge will be added to your bill. Prices include VAT.