

Origin

From Pasture To Plate Nose To Tail

Snacks

Potato and thyme sourdough, 'Nduja butter 5

Crispy brawn, malt vinegar mayonnaise 5

Quail Scotch eggs, brown sauce 6

Origin house charcuterie, pickles, toasted sourdough baguette - for two 22

Starters

Crispy oysters, pancetta, sauce ravigote 18

Half dozen fresh Loch Fyne oysters, apple balsamic 18

Hand dived scallop, cauliflower purée, oxtail, Noilly Prat 22

Black Angus steak tartare, bitter leaves, radish 16/28

Black pig, rabbit, duck and foie gras terrine, pistachio, grape mustard, chicory 15

Grilled Morteau sausage, Puy lentils, mustard dressing 14

Wye Valley asparagus, lardo, langoustines, sauce setoise 24

Celeriac and truffle salad, confit hens' yolk 12

Jerusalem artichoke velouté, truffled Alpine cheddar 12

King's Sturgeon Caviar (*Aquitaine, Fr.*) 50g, cream cheese, rye bread 95

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Mains

Cauliflower schnitzel, romesco, fried duck egg, fine capers 22

Seared Scottish halibut, Olivier salad, brown crab, keta 36

Pork faggots, apple mash, sage 25

From our grill

Black pig cut of the day, fennel sausage, butternut squash, black pudding, coffee-braised chicory 31

Texel hogget, wild garlic, haggis, baby gem, tongue, onion purée 32

Black Angus prime cut of the day, glazed maitake, white asparagus, Old Winchester, smoked ox heart, black garlic 42

Larger cuts and specials also available - please ask your waiter

Slow-cooked casseroles for two to share

Texel hogget, sugar snaps, artichokes, Nocellara olives, olive oil mashed potatoes 70

Tamworth pork, baby onions, heritage carrots, Calvados, mustard mashed potato 70

Sides

Beef dripping chips 6

Creamed potatoes 6

Chargrilled broccoli, anchovy cream 6

Fine beans, toasted almonds 6

Stout-braised beef macaroni cheese (*to share*) 12

Desserts

Vanilla crème brûlée 10

Rhubarb cheesecake, Granny Smith apple sorbet 11

Coffee and hazelnut choux bun, hazelnut ice cream 11

Selection of British cheeses by Perry James Wakeman, Master Affineur 15

*Please let us know if you have any food allergies or special dietary requirements.
A discretionary 15% service charge will be added to your bill. All prices include 20% VAT.*