



Sample Dinner Menu

London Particular	6
Cream of Jerusalem artichoke soup, fried thyme	6
Mussels, carrots, kohlrabi, cider and mustard broth	8 / 15
Monkfish cheek salad, grilled baby leeks, celery hearts	9 / 15
Scallops, fried potatoes, crispy bacon, mixed salad	10 / 18
Half dozen Malden rock oysters, shallot vinegar, lemon	10
Roast "Secretts Farm" root vegetable salad, cider and rapeseed dressing, toasted walnuts	7
Corned beef hash, duck egg, pickled onions	8
Pig's head terrine, sour dough toast, pear chutney	8
Beef Wellington, potato and celeriac bake, roast carrots, broccoli	29
Seared venison, Jerusalem artichokes, duck fat chips	27
Paddington's Duck, marmalade gravy, chicken stock potatoes, cauliflower cheese	25
Toad in the hole, carrots, cabbage	15
Fillet of turbot, braised leeks, new potatoes, white wine sauce	27
Torbay sole on the bone, lemon and almond crust, buttered cabbage	24
Oxtail and shin of beef stew, herb dumplings	19
Shepherd's Pie	15
Roast lamb salad, herb dressing	17
"Secretts Farm" roasted field mushrooms, cauliflower cheese, dressed beet leaves, stuffed onion	17
Ice cream (mint choc chip, raspberry ripple, Horlicks)	5
Apple snow, clotted cream, biscuit	6
Rice pudding, strawberry jam	6
Orange posset, cocoa butter, brioche	6
Plum cobbler, custard	6
Chocolate fondant, raspberry sorbet	6
Neal's Yard cheese board, oatcakes, quince, mulled wine chutney	10
Berkswell sheep, Ragstone goats, Waterloo soft, Hafod Cut cheddar	
Colston Bassett stilton, Cornish yarg	

A discretionary service charge of 12.5% will be applied to the bill