

**COCKTAILS**

<b>Frozé Pamplemousse</b> , Frozen Cotes de Provence Rosé & Grapefruit	<b>5</b>
<b>Black Velvet</b> , Guinness & Piper Heidsieck Champagne	<b>14</b>
<b>Primavera</b> , Gin, Grapefruit, Egg white	<b>12</b>

**RAW**

<b>Rock Oyster - Natural or Dressed</b> Yuzu Granita & Shiso Cress	3.95 / 4.50pp
<b>Stone Bass Ceviche</b> , Lemon, Monk's Beard & Smoked Mascarpone	13.0
<b>Salmon</b> , Charentais Melon, Pickled Ginger	12.5
<b>Hereford Beef Tartare</b> , Oyster Cream & Seaweed	13.5
<b>Tuna</b> , Sesame, Soy & Avocado	16.5

**SMALL PLATES**

<b>Bentley's Bread</b> & Cultured In-house Butter	3.75
<b>Baked Romesco on Toast</b> , Aioli & Black Olive (v)	6.50
<b>"Caesar Salad"</b>	8.50
<b>Fire &amp; Ice Gazpacho</b>	12.0
<b>Smoked Prawn Head Tea</b> , Lime, Ginger & Shiso	12.0
<b>Tempura Soft Shell Crab</b> , Black Pepper & Lime	15.0
<b>Scorched Mackerel</b> , Granny Smith, Pickled Cucumber & Horseradish	11.75
<b>Smoked Leeks</b> , Broken Ricotta, Sage Butter & Pinenuts (v)	11.75
<b>Pig Cheek Skewers</b> , Tamarind & Brown Crab 'Chip Chop' Curry Sauce	11.85
<b>Octopus &amp; Morteau Kebab</b> , Smoked Pineapple	15.75
<b>Offal Waffle!</b> Glazed Duck Hearts, Parfait & Grapefruit	14.75
<b>Smoked New Potatoes</b> , Asparagus & Tofu Mayo	11.75
<b>Salt Chilli Fried Chicken</b> , Cucumber, Mustard & Chilli Pickles	13.75
<b>Fregola</b> , Crab Sauce & Soft Herbs	15.50

**LARGE PLATES**

<b>Baked Kohlrabi</b> , Chopped Kale, Citrus, Feta & Pinenuts (v)	17.0
<b>Fire Roasted Cod</b> , Heirloom Tomato, Anchoiade & Sourdough	31.5
<b>Sugar Pit Pork</b> , Salted Cabbage, Prawn Spring Roll & Sour Lime Dressing	30.0
<b>Lamb Saddle</b> , Caponata, Black Olive & Goat's Curd	31.75
<b>Wood Fire Roast Turbot</b> , Asparagus, Crab, Parsley Sauce	42.0
<b>Tipperary Hereford Prime Sirloin</b> , Beef Tongue, Capers & Horseradish	33.5

**TO SHARE (Serves 2/3)**

<b>Hake On the Bone (To share)</b> , Chorizo & Cider, Salsa verde & Paprika Spuds*	55.0
<b>Whole Baked Sea Bream</b> , Smashed Smoked Aubergine & Pickled Baby Carrots*	60.0
<b>800Gr Sirloin (To Share)</b> , Smoked Bone Marrow, Anchovy & Stout Onion*	95.0

**SIDES**

<b>Fennel</b> & Citrus Slaw	6.50
<b>Mash</b> , Smoked Butter, Bone Marrow Crumbs / <b>Chips</b> / <b>Bitter Leaves</b> & Shallots	5.50
<b>Corn on The Cob</b> , Tikka Butter 9.00 / <b>Purple Sprouting Broccoli</b> , Almond & Lime	7.50

*Please advise your server of any dietaries or allergies. Game dishes may contain lead shot. Our butter and cheese is made from raw milk. A discretionary service charge of 12.5% will be added to your bill. \* Not available in conjunction with any other offer.*