

RAW

Bentley's Bread & Cultured In-house Butter	2.50
Colchester Rock Oyster (pp)	3.10
Hereford Beef Tartare, Oyster Cream & Seaweed	11.55
Charred Soused Mackerel, Kohlrabi, Horseradish & Smoked Mascarpone	8.75
Yellowfin Tuna Tartare, Yuzu, Lychee & Mint	15.75

SMALL PLATES

Offal Waffle! Glazed Duck Hearts, Parfait & Grapefruit	14.75
Chargrilled Octopus, Tarragon Hummus & Blood Orange Gremolata	13.75
Salt Chilli Fried Chicken, Cucumber, Mustard & Chilli Pickles	11.25
Salt Baked Celeriac, Beaufort Cheese & Autumn Black Truffle	19.75
Crispy Mangalitza Black Pudding, Durrus & Smoked Tomato	12.00
The 'Monty Hock' on Toast, Smoked Jalapeno & Pickled Shallot	12.50
Fire Oven Squid, Chorizo, Feta, Mussel & Parsley Broth	15.50
Onion Potato Cake, Smoked Haddock Rarebit	11.75
Prawn & Morteau Sausage Kebab, Tabasco & Honey Dressing	14.75
Whipped Chicken Liver Parfait, Goose Fat Toast & Burnt Apple	12.75
Scorched Sardines, Fermented Tomatoes, Smoked Black Olive, Feta & Pomegranate	11.75
Pig Cheek Skewers, Tamarind & Brown Crab 'Chip Chop' Curry Sauce	9.50

LARGE PLATES

Tipperary Hereford Prime Sirloin, Beef Tongue, Capers & Miso Bearnaise	33.50
Charcoal Grilled Hake, Smoked Crab Sauce, Clams & Cauliflower	29.50
Baked Monkfish, Samphire, Pickled Mussels & Saffron Mayonnaise	32.75
Sugar Pit Pork, Salted Cabbage, Prawn Spring Roll & Sour Lime Dressing	27.00
Fire Roast Brill, Jerusalem Artichoke, Chicken Sauce & Fresh Autumn Pear	32.50
Roast Venison, Pearl Barley, Butternut Squash & Walnut Pesto	31.50
Over Embers Lamb, Shepherd's Pie Croquette, Ricotta, Courgette & Basil	31.75
800Gr Irish Beef Rib (To Share), Smoked Bone Marrow, Anchovy & Stout Onion*	85.00
Suckling Pig (To Share), Crispy Pig Ears & Pickled Pear*	89.00

SIDES

Mash, Smoked Butter & Bone Marrow Crumb / Chips / Bitter Leaves & Shallots	5.50
Cavolo Nero, Chilli & Garlic	6.50
Charred Purple Sprout Broccoli, Almond & Lime	7.50
Courgettes, Salsa Verde, Ricotta & Pine Nuts	7.50
Barbecue Sweetcorn, Smoked Harissa & Spring Onion	8.50