

STARTERS

GLAZED ORKNEY SCALLOP carrot, miso & puffed rice.....	16
CITRUS CURED TROUT katsuobushi cream, radish & mustard.....	12
EAST COAST CRAB sour cream, pickled apple & treacle bread.....	16
CHICKEN LIVER PARFAIT rhubarb walnut & brioche.....	10
BARBECUE ASPARAGUS whipped feta, radicchio & rye (v).....	12
DUCK SALAD orange, sesame & cashews.....	12

MAINS

MONKFISH smoked almond, black garlic & onion.....	30
ST BRIDES CHICKEN watercress, black Trompette & Madeira.....	28
BARBECUE LAMB crispy belly, turnip & polenta	28
HALIBUT smoked butter, mussels & lovage	34
GNOCCHI mushroom ketchup, Hen of the woods, BBQ broccoli & truffle (v).....	22
COD coconut curry, mango & sweetcorn fritters.....	28

FROM THE GRILL

Cooked simply over hot coals

RIB-EYE (12oz)	37
SIRLOIN (12oz)	36
FILLET (8oz)	39
CHATEAUBRIAND FOR 2 (18oz)	79

USDA Black Angus New York Strip (12oz)	55
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ON THE SIDE

Hispi cabbage, sweet chilli, goats cheese
and crispy onions

Tenderstem broccoli, garlic & pepita (v)

Garlic mushrooms

Caesar salad

Truffle mash

Onion rings

Chips

6

SAUCES

Béarnaise / peppercorn / garlic butter

3.5