

january 2025

**aperitifs**

trinity (gin, el bandara white, el bandara red)	13
white spritz (el bandara white, italicus, prosecco, soda)	11
red spritz (el bandara red, doppelganger, prosecco, soda)	11

**snacks**

comté gougères	6
smoked marcona almonds	8
gordal picante olives	7
devils-on-horseback	8
saucisse-sec, cornichons	10
trout's roe blini, radishes & dill	6

**plates**

curried parsnip soup, onion bhaji	14
burrata la latteria, castelfranco, squash, pomegranate	15
maldon rock oysters, mignonette (3/6)	12/24
bistro gin cured salmon, cucumber, mustard & dill	15
smoked mackerel mousse, pickled red cabbage	14
pate de campagne, cornichons	15
chicken liver & foie gras parfait, spiced chutney	14
beef tartare, paris browns, radishes, croutes	15/30 (large with fries)

**large plates**

french onion risotto, gruyere	24
arbroath smokie, cream, chives, new potatoes	30
duck confit, montbeliard sausage, puy lentils, watercress	26
spiced beef cheek, red wine, porcinis	30
roast partridge, stuffing, brussel sprouts, bacon	30

**to share**

aged rare breed sirloin, chips, watercress, green peppercorn sauce	75
roast turbot, chips, kale, vermouth cream	75
half a sutton hoo chicken, cannellini beans, morels	70

**to finish**

flourless chocolate cake, maraschino cherry, crème fraiche	12
spiced pannacotta, frozen clementine	12
pear & almond tart, brandy butter	12
homemade ice creams & sorbets (per scoop)	4
selection of buchanan's cheeses, sourdough crackers	14

**sweet wines**

chambers rosewood, muscat rutherglen	9
château delmond sauternes	10
port, sandeman tawny 10 YO	12