COCKTAILS

LOVE POTION
Earl Grey infused Bombay Sapphire gin, honey, blackberry, Prosecco 10.5

MEDIEVAL MONKSHOOD
Luxardo Maraschino, Briottet Violette liqueur, cherry amarone 11

MOSCOW MULE
Finlandia vodka, ginger syrup, lime, Fever-Tree ginger beer 11

SHAKE’S PEAR
Monkey Shoulder, pear, King’s Ginger, lime, vanilla 12

MOCKTAILS

VIRGIN MOJITO
apple juice, mint, lime, Fever-Tree soda 7.5

CUCUMBER BLUSH
cucumber, apple, elderflower, ginger ale 8.5

GIN & TONIC

ROOBEH RHUBARB
Fever-Tree lemonade, mint, rhubarb bitters, strawberry 11.5

HENDRICKS CUCUMBER AND ROSE
Double Dutch cucumber and watermelon tonic, cucumber ribbons, dried rose hips 11.5

LITTLEBIRD
1724 tonic, fresh and dried grapefruit, ginger dust 12
STARTERS

FOR THE TABLE v
London sourdough, salted butter, Marmite butter

ENGLISH WATERCRESS SOUP v gf
crème fraiche 9

BABY LEEK AND DEVILLED EGGS v
caper and mustard dressing 11

LAVERSTOKE PARK FARM BURRATA
rainbow beetroot and garden pea shoots 11.5

WHITE ASPARAGUS AND ROASTED HAZELNUTS ve gf
Parmesan, herb dressing 12

SWAN PRAWN COCKTAIL gf
avocado puree and dried cherry tomato 13

SEA BREAM CARPACCIO gf
poppy seed and passion fruit lime dressing 14

MEAT

RACK OF WELSH SPRING LAMB gf
slow cooked neck, spring vegetables, wild garlic, mint and lovage sauce 29

ROAST GRESSINGHAM DUCK BREAST gf
potato fondant, baby leek and turnip, cherry and Kirsch sauce 27

HERB-CRUSTED WELSH SADDLE OF LAMB FOR TWO
roasted new potatoes, green beans, lamb sauce 68

SCOTTISH SHORTHORN-CROSS CHATEAUBRIAND FOR TWO gf
roasted new potatoes, green beans, peppercorn sauce 80

SIDES

GREEN BEANS AND SHALLOTS 5

GRILLED HERITAGE CARROTS, HONEY, YOGURT AND ROASTED PISTACHIO 5.5

TENDERSTEM BROCCOLI 5

ROASTED JERSEY ROYALS, PARSLEY 5

BUTTERHEAD LETTUCE, RADISH AND MUSTARD DRESSING 4.5

SKINNY CHIPS 4.5
+ PARMESAN AND TRUFFLE OIL 6

INVISIBLE CHIPS
add a portion of invisible chips for £3 and we’ll donate it to the Actors’ Benevolent Fund. Founded in 1882, this fund supports actors, actresses, stage managers experiencing hardship owing to illness, injury or old age.

VEGETARIAN & FISH

SPRING RAGOUT ve gf
English asparagus, garden peas, broad beans, wild garlic and pistachio 19.5

CHAR-GRILLED HISPI CABBAGE ve gf
baby artichoke, red pepper sauce, dried cherry tomato and pecan 19.5

ROAST CORNISH COD gf
Dorset crab ravioli, asparagus, samphire and shellfish sauce 26.5

SOUTH COAST LINE-CAUGHT SEA BASS gf
garden pea puree, nettle and tarragon 29.5

v: vegetarian | ve: vegan | gf: gluten free. Please let us know of any dietary requirements or allergies. A discretionary 12.5% service charge will be added to your bill.