

## SEAFOOD

Old fashioned bucket of oysters, bits and bobs  
½ doz 17 1 doz 32

Native lobster, shaved fennel,  
mussel and apple salad 22

Alaskan king crab, dashi gelée,  
pickled cucumber 23

Scottish langoustine, mango, salmon roe 20

Diver scallop, black radish,  
caviar, pomelo 17

## STARTERS

Big eye tuna tataki, English cucumber,  
radish, avocado, ponzu 17

Steak tartare, hand-chopped  
with roasted bone marrow, sourdough,  
pickled artichokes, mustard leaf 16

Roasted sea scallops, ragoût of line  
caught squid, cèpe, thyme,  
celery root puree 20

Olive oil poached salmon,  
hardwood smoke, walnut powder,  
pickled grapes, verjus 17

Uni risotto, peekytoe crab, uni bottarga 21

Warm white asparagus, slow-cooked egg,  
chicken thigh, chicken cornflakes 17

## SALADS

Spring leaf salad, citrus dressing,  
raw artichoke, carrot 14

English breakfast radishes, salad leaves,  
cucumbers, feta and pistachio puree 16

Tomato salad, tomato jelly, Lioni burrata,  
basil granité 15

## MAIN COURSES

Roasted king salmon, asparagus, black garlic  
puree, peas, clams, parsley chowder 33

North African spiced Colorado lamb, yogurt,  
smoked eggplant, young curried onions 39

Roasted Dover sole, capers, lemon,  
parsley, breadcrumbs 54

Cornish fish stew, creamed garlic potatoes,  
spiced mayonnaise, fennel 31

36-hour Berkshire pork belly,  
apple and onion puree, roasted carrots,  
pork gravy 28

Dry aged ½ lb burger, bacon, cheddar,  
Churchill's sauce, red onion, chips 24

Macaroni and cheese, morels,  
slow-cooked ox cheek 23

## STEAKS

Our steaks are USDA Prime  
and served with triple cooked chips,  
Béarnaise sauce and mixed leaf salad

Prime filet mignon 10 oz 48

40 day dry aged New York strip 14 oz 52

Creekstone prime skirt steak 12 oz 33

## THE SOCIAL SECTION

These dishes are designed to share

40 day dry aged côte de boeuf 32 oz,  
green bean and foie gras salad,  
bone marrow jus, potato gratin 125

Peking duck a l'orange,  
with moo shu pancake 62