

---

RAW

---

EAST & WEST COAST OYSTERS M/P  
juniper mignonette, yuzu cocktail sauce, lemon

TRIO OF CAVIAR M/P  
paddlefish, kaluga, trout, buttered brioche

ROMAINE & APPLES 16  
market radishes, herbs, dill dressing

BLACK KALE SALAD 16  
grilled bread, smoked caper dressing

SEAFOOD PLATEAU M/P  
nova scotia lobster cocktail, east and west coast  
oysters, hamachi belly

---

BARELY COOKED

---

DEVILED CRAB 21  
garlic, chili, tarragon

POTTED RABBIT 17  
sour cherry conserva, tarragon

SCOTCH EGGS 12  
house made lamb sausage

IPA BATTERED DATES 11  
smoked wild boar, whole grain mustard

---

THE SWEET, THE SAVORY & THE DIRTY

---

STICKY BUNS 14  
hazelnuts, pecans, clotted cream

GRILLED CHEESE 19  
gruyere, swiss, bayley hazen, marmalade

CORNISH PASTRIES 26  
lamb & pea pie | beef cheek & mushroom pie  
giblet & brown gravy pie

PORK LARD SCONES 12  
beurre de burrat, raspberry conserva

---

SUNDAY ROASTS

---

FULL ENGLISH 29  
slab bacon, black pudding, roasted tomato, mushroom marmalade, cannellini beans

PRIME RIB 42  
mash, yorkshire pudding, bordelaise

FRIED RABBIT & WAFFLES 26  
smoked maple, fresh blueberries

DRY AGED BURGER 38  
d'affinoise, red wine caramelized onions & brioche

LAMB POT ROAST 32  
buttered heirloom potatoes, peas, rosemary

DUCK & DUMPLINGS 24  
duck confit, cornmeal dumplings, thyme

HALIBUT & CHIPS 22  
house made tartar sauce, tarragon, malt vinegar

---

FOR THE TABLE

---

MASH 12  
SLAB BACON 9

ROASTED TOMATO 12  
LAMB SAUSAGE 8

BLACK PUDDING 12

---