À La Carte

Bites

Handmade Sourdough Baguette, Cultured Butter (v)	9
Sydney Rock Oyster, Malt Vinegar, Lemon (A) (gf, df)	8
Ploughman's Tartelette (v)	11
Cumberland Sausage, Hot English Mustard	14
Potted Prawn Toast, Cocktail Sauce, Fine Herbs (I) (df)	14

Starters

Stilton & Roasted Beetroot Salad, Raspberry, Radicchio (v)	28
Cod Brandade, Confit Garlic, Lemon Myrtle Crisp (A)	32
Hay Smoked Ora King Salmon, Buttermilk, Dill, Capers (I) (gf)	34
Ham Hock Terrine, Piccalilli, Bone Marrow Toast (df)	30
The James Steak Tartare (gf, df)	34

Mains

Pot Roasted Celeriac, Spiced Bread Sauce, Cloth-Bound Cheddar, Almond (v,n)	42
Marketfish, Curry Butter, Artichoke, White Beans (A) (gf)	56
Heritage Lamb, Carrot, Yoghurt (gf)	54
Pork Collar, Pickled Mustard, Tikka Masala (df)	54
Glazed Wagyu Beef Cheek, Mushroom, Kampot Pepper Sauce (gf)	56

To Share

(Designed for the table. Please allow 45 minutes for our team to prepare)

Beef Wellington, Jus Gras (Pre-Order 24 Hours In Advance)	145
Whole Farmhouse Stuffed Chicken, English Mustard Butter (gf)	120

Sides

Creamed Spinach & Three Corner Leek (v, gf)	18
Royal Blue Mashed Potato, Bone Marrow Butter (gf)	16
Cauliflower Cheese, Brioche (v)	16
Bitter Leaf Salad, Pear, Hazelnut (ve, gf, n)	16
Skin-On Chips (ve)	16

Seafood Origin (A) Australian (I) Imported (M) Mixed Origin (v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (n) contains nuts (s) contains sesame.
A 12% surcharge applies on weekends. A 15% surcharge applies on public holidays.