

A 1419	
Aperitif Cross Keys Bloody Mary	£10.00
Belvedere, tomato, spice	
Negroni Sipsmiths gin, Campari, vermouth	£11.50
Vodka martini	£12.00
Belvedere, Noilly Prat Dry Vermouth, twisted	
Start	
Irish rock oysters, shallot vinaigrette, lemon	each£3.00
Wild mushroom & celeriac soup, truffle brie toastie (v)	£10.00
Heirloom tomatoes, sweet pickled shallots, basil dressing (vg)	£9.50
Confit duck salad, sweet peas, pancetta, truffle dressing	£10.00
Burrata, aubergine & tahini puree, heritage tomatoes, basil dressing (v)	£12.00
Pan seared scallops, spiced boudin noir, pea puree, anchovy, lemon caper butter	£14.00
Fillet steak tartar, truffle mayonnaise, walnut ketchup, quail's yolk, toast	£15.00
Main	
Brisket beef burger, ruby slaw, aged cheddar, crispy bacon, onion relish, fries	£17.50
Wild mushroom risotto, parmesan crisp (v)	£17.50
Chickpea Falafel courgette & red pepper tagine, mint yoghurt (vg)	£17.00
Herb crusted fillet of cod, crushed potatoes with capers, shallots & cornichons, caviar beurre blanc	£22.00
Pan fried wild sea bass fillet, with clam chowder, diced potatoes, pancetta & braised baby leeks	£28.00
Roasted Gressingham duck breast with sweet potato fondant, chilli garlic green beans & kirsch cherry jus	
Steak & Guinness pie, spring onion crushed potatoes, parmesan green beans, red wine jus	£21.00
Dry a god atacks	
Dry aged steaks 8oz Rump steak, parmesan green beans, chunky chips	£23.00
8oz Rib eye, bone marrow butter, seasonal vegetables, chunky chips, peppercorn sauce	£32.00
600g Prime fillet Chateaubriand, chunky chips, bone marrow butter, peppercorn sauce (for two)	£80.00
The first enaceasimala, sharing emps, sone marrow satisf, popperson sades (for two)	200.00
Side Orders	
Mixed leaf salad	£5.00
Sweet potato fries	£5.00
Parmesan green beans	£5.00
Tenderstem broccoli, anchovy, chilli	£5.00

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Chunky chips

Aspen fries