



APERITIF

Classic oyster, Carlingford, lemon & Tabasco, shallot vinaigrette	£5 each
Tuna tartare, prawn cracker, lime & coriander	£14
Freezer Gin Martini – Tanqueray 10	£16

SMALL PLATES

Dad's Bread: sourdough & whipped chicken butter <i>(A charity close to Alex's heart for his late father, Philip Webb. £1 from this dish will be donated to Roy Castle Lung Cancer Foundation)</i>	£7
Whole-baked scallop in the shell, burnt chilli & miso butter, pickled onion	£15
Alex's signature lobster & prawn toast, black sesame, lime, chilli & carrot purée	£18
Citrus & dill cured salmon, avocado puree, fennel salad, onion oil	£16
Slow-cooked pig cheek, truffle & potato pure, crispy potato	£15
Smoked fillet of beef tartare, salted egg yolk, grilled sour dough	£18
Sweetcorn, sweetcorn, sweetcorn Sweetcorn mayo, sticky spicy sweetcorn rib, sweetcorn salsa, tulie & sweetcorn bon bon	£12

LARGER PLATES

Pan-seared Halibut fillet, burnt onion purée, pickled shallots, roasted halibut sauce, lemon	£38
Hispi cabbage wrapped cod fillet, pickled kohlrabi, seaweed powder, white bean cassoulet, dill oil	£32
Grilled Cornish monkfish fillet, celeriac purée, pickle, remoulade, sea herbs & warm tartare sauce	£38
Grilled cauliflower steak, cauliflower purée, pickle & cous cous, red grapes, hazelnut, frisée salad, sherry vinaigrette dressing	£21
Buttered chicken breast, cauliflower purée & cous cous, roasted chicken and truffle jus	£28
7oz dry-aged fillet steak, mushroom purée, sauteed wild garlic mushrooms, roasted beef jus	£55

SHARING PLATES *(sharing plates are limited)*

Grilled 400/500g beef ribeye, watercress salad, confit shallots & roasted beef & bone marrow jus	£92/ £115
Fish of the day – see specials board	£MP

SIDES ALL £7

Alex's signature slow-cooked butter thyme potatoes, Parmesan
Char-grilled mixed greens, burnt leek dressing
Chard baby gem, Caesar dressing, sourdough & bacon crumb, chives
Crispy minted new potatoes, crème fraîche, Parmesan

We are unable to guarantee that any of our products are free from allergens as a wide range of ingredients are handled in our kitchens. Please inform the team if you have any allergies. VAT at the going rate is included in the price. A discretionary service charge of 12.5% will be added to all bills.