



APERITIF

Oyster from Carlingford, lemon, shallot vinegrette & tabasco	£6
Tuna tartare, prawn cracker, lime & coriander	£15
Freezer Gin Martini – Tanqueray 10	£17

SMALL PLATES

Dad's Bread: Milk loaf – tear & share, whipped caramelized onion 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 Orkney scallop, wild garlic butter, pickled shallot	£17
Alex's signature lobster & prawn toast, black sesame, lime, chilli & carrot purée	£19
Seabass crudo, citrus, avocado purée, red pepper curl, buttermilk dressing, onion oil	£18
Chicken liver parfait, grilled brioche, burnt pear & tarragon jam	£16
Smoked fillet of beef tartare, salted egg yolk, grilled sour dough	£19
O. F.M, Wimbledon crispy fried oyster mushrooms, mushroom salt & mayo, lime	£14

LARGER PLATES

Pan-seared Halibut fillet, cucumber, parsley, trout roe, Champagne berru blanc, crispy potato,	£39
Black cod fillet, burnt onion purée, pickled shallots, seaweed powder, crispy potato, roasted chicken butter sauce	£37
Grilled Cornish monkfish fillet, celeriac purée, pickle, remoulade, sea herbs & warm tartare sauce	£38
Lamb rump, wild garlic crumb, artichoke puree & crispy, wild garlic, lamb sauce	£36
Grilled cauliflower steak, cauliflower purée, red grapes, hazelnut, frisée salad, sherry vinaigrette dressing	£24
7oz dry-aged fillet steak, mushroom purée, sauteed wild garlic mushrooms, roasted beef jus	£58

SHARING PLATES *(sharing plates are limited)*

Grilled 400/500g beef ribeye, watercress salad, confit shallots & roasted beef & bone marrow jus	£95/ £119
Fish of the day – see specials board	£MP

SIDES ALL £8

Alex's signature slow-cooked butter thyme potatoes, Parmesan
Buttered Savoy cabbage, burnt leek dressing
Charred baby gem, Caesar dressing, sourdough & bacon crumb, chives
Crispy minted 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 13.5% will be added to all bills.