

STARTERS

HOUSE BAKED BREAD Whipped butter	4
TOMATO CONSOMME Spring vegetables, chervil & chives (v)	7
WYE VALLEY ASPARAGUS Crispy Burford brown egg, hollandaise, Berkswell cheese (v)	14
SEARED SCALLOPS Fennel purée, pickled cucumber & seaweed butter (g)	12
SPICY CHORIZO & GRILLED SQUID Avocado, chilli & red pepper dressing	14
BEEF CARPACCIO Truffle cream, crispy artichokes horseradish & chives (g)	12
ROASTED LANCASHIRE QUAIL Redcurrants, onion textures, glazed & confit legs	11
DORSET CRAB SALAD Avocado, Granny Smith apple, taramasalata & coriander	15

ASIAN

AVOCADO & TRUFFLE MAKI Baby corn, carrots, chives, wasabi & soy mirin sauce (v,d)	13
ROCK SHRIMP TEMPURA MAKI Yuzu tobiko, chives, avocado, kewpie & shabu shabu herb salad (d)	15
SEARED TUNA & PANCETTA SALAD Cayenne & black pepper dressing (d)	15
TUNA TARTARE Yuzu, sesame, nori potato crisps, watercress & wasabi dressing (d)	13/22
YELLOW TAIL SASHIMI & TRUFFLE Mangetout, carrot, radish, lemon & truffle soy (d)	14

LAND

BBQ BABY CHICKEN Red pepper & honey, sesame dressing, pickled ginger & wasabi (d)	22
PORK CHOP Citrus soy glazed pear & watercress salad (d)	20
FILLET STEAK Artichoke purée, roasted salsify & wild mushroom (g)	30
WAGYU STRIPLOIN White & green asparagus, shitake mushroom, ginger & caramel soy	45
CÔTE DE BŒUF FOR TWO Braised beef cheek & truffled mash with red wine jus (g)	80

FROM THE SEA

* FILLET OF ARCTIC CHAR Jersey royals, Shetland mussels, rainbow chard & wild garlic foam (g)	28
FILLET OF SEABASS Seaweed salad, edamame, miso & chilli	22
MISO BLACK COD Sweet miso, blackened leeks, lime, radish & pickled ginger salad (d)	34
LOBSTER TEMPURA White truffle aioli & lemon ponzu (d)	35

GROUND

EDAMAME & KALE PANCAKE Smoked avocado ratatouille, sheep's milk yoghurt & harissa (v,g)	16
CARAMELISED BAKED SWEET POTATO Quinoa, kale, cranberry, pumpkin seeds, orange & chilli compote (v)	15
ENGLISH GARDEN SALAD Asparagus, peas, radish, feta & sherry vinaigrette (v,g)	14

VEGETABLES

SKINNY FRIES Nori, rosemary salt & sriracha aioli (g,d)	5
BUTTERED JERSEY ROYALS Black pepper & chives (v,g)	5
SEVEN TYPES OF TOMATO Heritage tomatoes & ceviche dressing (v,g,d)	6
SEASONAL GREENS Tamarind dressing (v,g,d)	4
TENDERSTEM BROCCOLI Black sesame tahini & truffle (v,g,d)	5
SMOKED AUBERGINE White miso, palm sugar, sesame seeds & chipotle chilli (v)	5
HOUSE SALAD (v,g,d)	4

DESSERTS

BAKED ALASKA (for two) (v)	12
BANANA & RUM BREAD Pecan, banana & caramel ice cream (v,n)	7
CHOCOLATE BOMB Passion fruit sorbet, hazelnut praline & salted caramel sauce (v,g,n)	8
COCONUT & MONYMUSK RUM POSSET Mango ribbons, lime granita & coconut tuile	7
BAKED WHITE CHOCOLATE CHEESECAKE Gariguetta strawberries (v)	7
PINEAPPLE CARPACCIO Lime, passionfruit & yuzu sorbet (v,g,d)	7
SORBET & ICE CREAM 3 scoops (v)	6
CHEESE BOARD Selection of Paxton & Whitfield cheeses, mustard fruit, crackers & grapes (v)	10
FLORENTINES (v,n)	4

ALL DAY PRE THEATRE

AVAILABLE 12PM UNTIL 6.30PM
MONDAY TO SATURDAY

TWO COURSES 19
THREE COURSES 23

Just a short walk away from some of the
best shows in town. Bronte is the perfect
spot to start your evening.