

FOR THE TABLE

beef chain fillet brushed with tallow and chives **JG 118**
alsace bacon croquettes **88**
burnt aubergine escabeche with pickled vegetables and olive oil **JG 138**
lightly cured tuna, fermented chilli mayo, fennel and jalapeños **138**
soft shell prawns, garlic and espelette butter **JG 248**
bone marrow varuval and roti **JG 228**
crispy lamb ribs, herb yoghurt and tahini **JG 288**
fried pig's head terrine with black pudding and braised white beans **168**
honey roast pumpkin and rocket salad, charred peppers and goat's cheese **JG 148**
lobster salad, charentais melon, tomato and citrus **JG 348**

SEAFOOD

whole turbot with buerre blanc, tomato and tarragon **JG 438**
miso glazed sea bass, clams, leeks and cream-less creamed corn **JG 428**
whole squid stuffed with rice, garlic purée and oregano **JG 278**

MEAT & POULTRY

herb crusted veal chop, grilled courgettes and sauce antiboise **JG 678**
spatchcock pousin with morels and smoked garlic gravy **JG 458**
lamb shank with seriously buttery mash and vichy carrots **428**
porchetta stuffed with porcini and parmesan sausage with smoked apple caramel **JG 328**

PRIME CUTS

tomahawk (2kg) **JG 1308**
fillet (300g) **JG 358**
chateaubriand (500g) **JG 718**
ribeye (350g) **JG 418**
choice of sauce: bearnaise, cafe de paris, green peppercorn, chimmichurri

VEGETABLES

maple glazed butternut squash with macadamia nuts, chilli and crème fraiche **JG 128**
truffle mushroom lasagne with cauliflower cream **JG 168**
black bomber cheddar and onion pie with grilled romaine **JG 168**

ACCESSORIES

winter pea leaves with garlic oil **88**
fine beans and hazelnuts **88**
spinach and house garlic sausage gratin **JG 118**
smashed ratte potatoes, anchovy mayo and parmesan **98**
koffman fries, sea salt **88**
seriously buttery mash **88**
potato dauphinois **98**

* **JG** - cooked on or kissed by the Josper Grill