

EVENING MENU

APPETISERS

- Rosemary focaccia, parma ham, oil & balsamic (G)(SD) **7**
- Roasted chorizo (SD) **6.5**
- Deep fried halloumi (Mi) (V) **7**
- Baked camembert with sourdough (G)(Mi) (V) **14**
- Smokehouse nut mix (G) (Ve) **4.5**
- Mediterranean olive mix (Ve) **4.5**
- Josper-grilled prawns, chilli, garlic (Cr)(Mi) **8**

STARTERS

- Wye Valley asparagus, crispy duck egg, truffle mascarpone, wild mushrooms (E)(Mi)(V) **10.25**
- Beef Tartar, quail egg, truffle crostinis (E)(G)(SD) **9.25**
- Beetroot carpaccio, fennel panna cotta, blackberries, watercress, raspberry vinaigrette (Ve) **8.25**
- Baked cheese soufflé, fresh herbs, cream (E)(Mi)(Mu) (V) **8.25**
- Mackerel, bacon jam, jersey royal potato salad (F)(SD) **8.5**
- Josper grilled octopus salad, romesco Sauce, tomato, cucumber (Mo)(Sd)(N)(Mi) **9.75**

THE JOSPER GRILL

- Whole sea bass, samphire, brown shrimp, lemon, parsley (F)(Mi)(Cr) **22.75**
- Marinated cauliflower steak, hispi cabbage, sprouting brocolli, jersey royals (Ve) **£18.50**
- Baked mussels marinere, white wine, cream, herbs, shallots (Mi)(Mo)(SD) **8.75 / 17.5**
- 6oz Fillet steak **27** | 9oz Ribeye steak **25** | 20oz Chateaubriand **65**

JOSPER SIDES

- Truffle & parmesan chips (Mi) **3** | French fries **3** | Herby potatoes (Mi) **3** | Heritage Tomato & Onion Salad (SD) **3**
- Mushroom & tomato **1.5** | Béarnaise sauce (E)(SD) **1** | Peppercorn sauce (Mi)(SD) **1**

MAIN COURSES

- Spring Risotto, shaved parmesan, baby artichokes, black olive crumb (E)(G)(Mi) (V) **19.50**
- Rack of Lamb - 2, 3 or whole rib, fondant potato, charred leek purée, fricasee of spring veg, salsa verde (Mi)(SD)(F) **28/36/70**
- Cotswold chicken breast, parmesan gnochhi, wild garlic, wild mushrooms, radish (Mi)(SD) **21.75**
- Halibut, elderflower infused baby gem, pea & broad bean fritter, courgette ribbons, sea buckthorn puree (F)(SD)(Mi)(E) **23**
- Monkfish, puy lentils, chorizo, morteaux sausage, Italian style potato, samphire (Ce)(F)(Mi)(SD) **22.25**
- Duck Breast, szechuan carrot puree, roscoff onion, confit sand carrot, cavolo nero, pink fir potatoes (Mi)(SD) **24.5**
- Téatro burger, reblochon cheese, short rib, bacon, coleslaw, fried pickle (G)(Mi)(SD) **19** *VEGAN AVAILABLE*

SIDES

- Truffle & parmesan chips (Mi) (V) **4.5**
- French fries (V) **3.5**
- Mixed seasonal greens, lemon, capers (V) **4.25**
- Heritage Carrots, Herb Butter, puffed wild rice (Mi) (V) **4.5**
- Sprouting Brocolli, salsa verde, pecorino (Mi)(F) (V) **4.5**

A discretionary 12.5% service charge will be added to your bill.
All gratuities go directly to staff.

DESSERTS

- Chocolate & caramel fondant, Vanilla Ice Cream (E)(G)(Mi)(N) (V) **9**
- Boozy Ice Cream Sandwich, toasted pistachio, poached rhubarb (E)(G)(Mi)(SD)(N) (V) **9**
- Mixed Berry Pavlova, mint chocolate ice cream, coulis (E)(Mi) (V) **9**
- White chocolate sphere, mousse, raspberries (Mi)(So) (V) **9**
- Lemon posset, strawberry textures, yoghurt crispies (E)(Mi)(SD) **9**
- Vegan Trifle, sponge, saffron custard, coconut cream (N) (Ve) **9**

ALLERGEN KEY:

(Ce) - Celery, (G) - Gluten, (Cr) - Crustaceans, (E) - Eggs, (F) - Fish, (L) - Lupin, (Mi) - Milk, (Mu) - Mustard, (Mo) - Mollusc, (N) - Nuts, (Pe) - Peanuts, (Se) - Sesame, (So) - Soya, (SD) - Sulphur Dioxide