



A chop house in the English manner — raw bar, coal-fired grill & proper puddings

STARTERS

KINGFISH CRUDO	27
Citrus-cured Kingfish, shaved fennel, dill emulsion, sea salt, kawakawa oil NAG DF	
HAND-CUT BEEF TARTARE	26
Eye fillet, cured egg yolk, capers, Worcestershire gel, toasted sourdough crisp	
FRENCH ONION SOUP	19
72-hour braised onion consommé, gruyère custard, sourdough crouton V	

MAINS

BEER-BATTERED MARKET FISH	45
Triple-cooked chips, tartare sauce, malt vinegar gel, fennel & apple slaw	
BUTTER-ROASTED CHICKEN SUPREME	43
Bread sauce royale, buttered greens, roasting jus, crispy chicken skin crumb	
WINDSOR STEAK FRITES	40
Pure South handpicked striploin 200g, hand-cut triple-cooked chips, peppercorn sauce	

SIDES

HAND-CUT TRIPLE-COOKED CHIPS	16
Double-fried Agria potato, rosemary salt, black truffle aioli, shaved parmesan NAG	
CAULIFLOWER CHEESE CROQUETTES	15
Montgomery cheddar, mustard aioli V	
COAL-ROASTED HISPI CABBAGE	15
Brown butter, hazelnut, lemon NAG V	

PUDDING

STICKY TOFFEE PUDDING	17
Steamed date pudding, butterscotch velouté, vanilla clotted cream, honeycomb shard V	
ETON MESS	17
Crisp meringue, lemon Chantilly, compressed strawberry, raspberry coulis, crystallised rose petal V NAG	