

À LA CARTE

Today's Bread | 6

marmite & beef dripping butter

Pork Belly Bites | 6

sticky bbq & sesame sauce

Aubergine Dip | 6

warm sourdough bread

LIGHTER PLATES

Tuna Tartare – *wasabi, ponzu, lime, radish, crackers* | 18

Duck Salad – *cucumber, spring onion, cashew, feta, sesame, watermelon, orange, arugula,* | 18

Roasted Monkfish – *curry, lemon, coriander, cod roe, sea vegetables* | 22

Hunters Stew Crepe – *mixed game, wild mushrooms, juniper mayo* | 18

Barbecued Octopus – *cooked on the konro with chorizo, lime, olives, capers, borlotti beans* | 20

Pork Belly – *Asian cabbage, verjus, grapes, bacon* | 22

Beef Slider – *smoked bacon, cheddar, lettuce, crispy onions, slaw, chunky chips* | 18

Hand Dived Orkney Scallops – *Lobster bisque, cauliflower Puree, shiitake, kohlrabi, Prosciutto* | 32

Whole Dover Sole – *shrimp, mash potato, seasonal vegetables & beurre noisette* | 62 (enough to share)

Cotswolds Venison Loin – *beetroot, parsnip, onion, sprouts, pearl barley, blackberries* | 36

Corn-Fed Chicken Supreme – *butternut squash, mushrooms, sweet corn puree, runner beans* | 27

Rigatoni – *shrimp, pistachio pesto, basil, parmesan, ricotta* | 24

Classic Spaghetti – *roasted carrot, pine nuts, herbed mascarpone, basil* | 20 (v)

JOSPER SPECIALS – *Speciality beef cuts. Grass-fed & dry-aged for a minimum of 28 days.*

'Picanha' (10oz)

*creamed mash potato, bone marrow
& braised beef garnish* | 34

Chateaubriand

*(to share)
braised beef, creamed mash potato,
bone marrow* | 92

Rib-Eye (10oz)

*creamed mash potato, bone marrow
& braised beef garnish* | 44

SIDES | 6

Chunky Chips | Fried Polenta | Mash Potato | Green Salad | Green Beans | Tempura Broccoli

 *Plant Based Menu available on request*

Our dish names don't always mention every ingredient and may contain allergens. Please let our team know if you have any allergies and for full allergen information please ask for the manager. A discretionary 12.5% service charge will be applied to your final bill.