

À LA CARTE

LIGHTER DISHES

Today's Bread | 6
marmite & beef dripping butter

Pork Belly Bites | 8
sticky bbq & sesame sauce

Aubergine Dip | 6
warm sourdough sourdough bread

Soft Shell Crab – Thai basil, chili, coriander, lime | 16

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

Barbecued Octopus – cooked on the konro with saffron potato, aromatic mayo | 22

Heritage Tomatoes – burrata, tomato essence, basil, pine nuts | 16

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

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

Honey Roasted Asian Duck – creamy mash, fennel, mandarin, duck jus | 36

Roasted Monkfish Tail – wild rice, beans, parsley root, leeks, roasted onions | 38

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

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

Whole Dover Sole – shrimp, jersey royals, seasonal vegetables & beurre noisette | 72 (enough to share)

BBQ Lamb Cutlets – wild garlic pesto, broad beans, pomme anna, pickled asparagus, lamb jus | 42

JOSPER SPECIALS – Speciality beef cuts. Grassfed & 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*

SIDE DISHES

Tempura Broccoli | 6 Creamy Mash Potato | 6

Chunky Chips | 6 Green Salad | 6 Green Beans | 6

 *vegetarian 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.