À LA CARTE

Today's Bread | 6 marmite & beef dripping butter

Pork Belly Bites | 8 sticky bbq & sesame sauce

Aubergine Dip | 8 warm sourdough bread

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

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

Sea Bream Ceviche – lime, mango, coriander, red onion, oyster mayo | 16

Heritage Tomatoes - burrata, tomato essense, basil, pine nuts | 16

Slow-Roasted Cripsy Pork Belly – mango, papaya & citrus Asian salad | 22

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

Cornish White Crab – crème fresh, apple, crab mayo, lemon verbena | 18

Honey Roasted Asian Duck - creamy mash, crispy wonton, 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 | 29

Rigatoni – pistachio pesto, basil, parmesan, ricotta, shrimp | 28

Whole Dover Sole – sprimp, jersey royals, seasonal vegetables & beurre noisette | 78 (enough to share)

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

Native Lobster - garlic, lemon & parsly butter, fennel salad, fries | 84 (whole enough to share) | 46 (half)

* wine recommendation - the 'Rathfinny Mini' cuvée (50cl) | 62

JOSPER SPECIALS - Speciality beef cuts. Grass-fed & dryaged 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 vegetartian menu available on request