



SOURDOUGH BREAD, Cultured English butter (v) or olive oil (vg).....	3.5
BLACK PUDDING SCOTCH EGG, Gentleman's relish dip.....	8
CHORIZO MAC'N'CHEESE CROQUETTES, Firecracker sauce.....	8
WHIPPED CHICKPEAS, PICKLED VEGETABLES	
Grilled pita (vg).....	8

STARTERS

CRISPY SQUID	
Chilli sauce, lime.....	9
STEAK TARTARE	
Egg yolk & mustard mayo, Melba toast.....	12
CREAMED CELERIAC SOUP	
Caramelised onion, thyme oil (vg).....	9
WOODLAND MUSHROOM ARANCINI	
Tarragon mayonnaise (vg).....	10
PHEASANT & SMOKED BACON TERRINE	
Plum chutney, croutons.....	9
BETROOT CURED SALMON	
Dill pickled cucumber, beet cheese, mustard cream.....	12
TIGER PRAWN COCKTAIL	
Brown crab, gem leaves, red onion.....	13
"CULLEN SKINK" SCALLOPS	
Shell baked, leek, smoked haddock.....	17

CAESAR SALAD

Parmesan, Burford brown egg, anchovy, croutons.....	9/16
Add Jospoer grilled chicken breast / grilled tiger prawns.....	4

MARKET FISH

BATTERED HADDOCK FILLET	
French fries, mushy peas, tartare sauce.....	17.5
SEARED PETERHEAD COD LOIN	
Haddock and winter vegetables chowder.....	32
JOSPER GRILLED DAY BOAT FISH - ask server.....	(MP)

MAINS

SOUTH PLACE BEEF BURGER - French fries, lettuce, gherkin, cheddar tomato relish.....	17
Add bacon.....	2
CRISPY TIGER PRAWNS ON CHARCOAL BUN	
French fries, tartare sauce, herb salad.....	18
CONFIT AYLESBURY DUCK LEG	
Peas & bacon fricassée, baby gem.....	23
GRILLED CELERIAC "STEAK"	
mushrooms, herbs dressing (vg).....	17
PIE OF THE DAY - ask server	
Mash potato.....	18
SPINACH AND RICOTTA RAVIOLI	
Spinach velouté, lemon baked ricotta (v).....	19
BRAISED LONGHORN RIB	
Shin croquette, Savoy cabbage, horseradish mashed potato.....	22

JOSPER GRILL

All our meat is from British breeds sourced from our trusted artisan suppliers and dry aged for a minimum of 30 days.

Grilled meats will be served garlic and herb oil, watercress

350g HEREFORD RIB EYE.....	42
250g ANGUS CENTRE CUT FILLET.....	40
250g HEREFORD FLAT IRON.....	25
550g ANGUS CHATEAUBRIAND.....	80
800g BONE-IN PRIME ABERDEEN ANGUS RIB - to share.....	75
1.2 kg TOMAHAWK - to share.....	£10/100g
NATIVE LOBSTER QUARTER, Lemon & garlic butter.....	30/55
SURF & TURF - Your choice of grilled meat, half lobster, garlic butter & French fries.....	£25 supplement

SAUCES - 2.5

GREEN PEPPERCORN / BEARNAISE (v) / VEAL GRAVY

SIDES - 4.5

CREAMED MASH POTATO (v)
FRENCH FRIES, Sea salt (vg)
MIXED BABY LEAVES, Mustard dressing (vg)
TENDERSTEM BROCCOLI, Garlic & chilli (vg)

DESSERTS - 7

PEAR AND ALMOND TART (n)	
Rum and raisin ice cream	
DARK VALRHONA CHOCOLATE MOUSSE	
Salted caramel ice cream	
SPICED APPLE CAKE (vg)	
Vanilla ice cream	
SELECTION OF ICE CREAMS: Vanilla(vg), Chocolate (v) or Salted Caramel (v)	
SORBETS (vg): Apple, Lemon or Blackcurrant	
BRITISH CHEESE SELECTION, quince jelly, Damsel Miller biscuits (v)...	9

VG - Suitable for vegan requirements/ V- Suitable for vegetarian requirements

WEEKEND BOTTOMLESS BRUNCH

Bubbles, Bellinis & Mimosas for an additional £25 or
Rosé bubbles for an additional £28.

Available when you order two courses for £25 or
three courses for £29.

