Nibbles

The Kitchen Pickle Pot £6

olives, caperberries, baby gherkins, sunblush tomato, pickled onions

Roasted Mixed Nuts with Sea Salt £6

Sourdough and Focaccia £6
Netherend butter and olive oil

Puffed Pork Rinds £6 cajun spices and apple sauce

To start or to share...

Classic French Onion Soup £10 three-cheese crouton of Emmenthal, Pecorino and mature cheddar

Whipped Goat's Curd £12 hazelnut and beetroot with a cabernet sauvignon dressing

Traditional Moules Marinière £14 / £28 toasted sourdough

Classic Prawn Cocktail £18
tiger prawns, Baby Gem lettuce, Marie Rose
with toasted brown bread and lemon

Thai-spiced Devon Crab Risotto £14 / £28 lemongrass, lime leaf, green chilli and coriander

Crispy Gin and Tonic Tiger Prawns £18
with a lime mayonnaise

Salt and Pepper Squid £16 aioli, chilli jam

Vegetable/Plant-based

Mung Bean and Cauliflower Tarka Dhal £25

with pomegranate, scented pilau rice, poppadum and chutneys

Crispy Singapore Tofu £25 chilli garlic sauce, bao buns, coriander

"Moving Mountains" Burger £22 vegan brioche bun, tomato chutney, vegan cheddar, crispy onion ring, Koffman's chips, house slaw



Fish and Shellfish

Catch of the day (Market Price)

simply grilled with lemon and watercress or with brown shrimp beurre noissete and sea succulents

Battered Cornish Fish and Chips £22

tartare sauce, mushy peas, Koffman's chips and lemon

Meat

Rare Breed Beef Burger £22

clotted cream bun, tomato chutney, Monteray Jack cheese, bacon, crispy onion ring, Koffman's chips, house slaw

Tandoori Chicken Burger £22

crispy potato bhaji, tamarind glaze, mazuri chutney

Butter Chicken Curry £25

scented pilau rice, poppadum and chutneys

10 oz Rare Breed Pork £31

Crispy Soft-Shell Singapore Crab £36

chilli crab, bao buns and coriander

Line-Caught Cod with Fragrant

Asian Green Sauce £30

wood-fired tenderstem broccoli,

crispy leeks and togarashi

Marmite-buttered hispi cabbage, Vichy Chantenay carrots and mashed potato served with Café de Paris butter, red wine jus and apple sauce

10 oz Sirloin £36

Café de Paris butter, malt-glazed Roscoff onion, Koffman's chips. Peppercorn Sauce £3

Pizza

Margherita (v) £14

San Marzano tomato, basil, Laverstoke Park mozzarella, Pecorino

Roasted Smoked Ham £17

San Marzano tomato, cured ham slices, wild mushroom fricassee, ricotta

Plant-based Pizza £14

San Marzano tomato, heirloom squash, wild mushroom fricassee and wood-fired onions, vegetarian pecorino

Spicy 'Nduja £17

San Marzano tomato, woodfired red onion, Laverstoke Park mozzarella, Pecorino, basil

Anchovy £17

San Marzano tomato, garlic, capers, Kalamata black olives, oregano

Invisible Chips o% fat 100% charity £3

Purchase a portion of Invisible Chips and you'll be helping to support people working in hospitality whose livelihoods are disappearing. To find out more about Hospitality Action and the superb Invisible Chips campaign, speak to a member of the team today.

If you like the taste of our fish and seafood please visit and order online for delivery to your door at www.jamesmartinchef.co.uk. Signed book available upon request.

Should you have any dietary requirements or allergies, please notify one of the team before ordering. A discretionary service charge of 10% will be added to your bill, which goes directly to the whole team. If we have failed to 'wow' you, please tell us immediately. Service charge will be removed and every effort made to redeem ourselves.

Salads

Burnt Aubergine £16 / £24 with whipped feta, harissa and bulgar wheat

Heirloom Squash and Beetroots £16 / £24

wood-fired tenderstem broccoli, hazelnuts, herbs and spiced purée

Sides

Vichy carrots and tarragon butter £6

Heirloom Squash, Beetroots, Pumpkin Seeds £6 Cabernet Sauvignon dressing

Koffman's Les Grandes Chips £6 truffled oil, parmesan and parsley £8

Roasted cabbage, black walnut dressing and chives £6

Wood-fired Tenderstem Brocolli £6 basil pesto and toasted pine nuts

All-Butter Mash Potato £6 choice of plain or gratinated three cheese

Desserts

Knickerbocker Glory £12

seasonal berries, chocolate brownie, Laverstoke ice cream, toasted marshmallow and almonds

Hot Chocolate Pudding £12

Morello cherries and vanilla ice cream 12 minutes cooking to order

White Chocolate and Whiskey Bread and Butter Pudding £12

Sticky Toffee Pudding £12 caramel pouring sauce and salted caramel ice cream

"Kitchen Apple" £12 Laverstoke apple and hot "tatin"