

ONE ONE FOUR

A LA CARTE MENU



TODAY WE'RE POURING

GUINNESS 6.7

SNACKS

MARINATED OLIVES 4

BRIOCHE & MARMITE BUTTER 6

JERSEY OYSTERS EACH 4 | HALF A DOZEN 18

CHICKEN GOUJONS 9

FISH GOUJONS 9

QUINOA SALAD 9

STARTERS

BEETROOT TARTARE, MANGO EGG YOLK, TOFU DRESSING, CRISPY POTATOES 11

CURED RAINBOW AND BROWN TROUT, CELERIAC REMOULADE, CUCUMBER, FENNEL FOAM 14

BURRATA, SALT BAKED KOHLRABI, CHESTNUT, PICKLED SQUASH, KALE PESTO 12

COTSWOLD PARTRIGE BREAST PÂTÉ, CURED QUAIL EGG, CORN TUILLE, CRANBERRY SAUCE 13

MAINS

VEGAN "DUCK", BRAEBURN APPLE, CHESTNUT MUSHROOM, HAZELNUT PUREE, PICKLED TURNIP 20

HALIBUT, ROSCOFF ONION PURÉE, BEETROOT, BUCKWHEAT, COCKLES, BUERRE BLANC 26

PORK BELLY, QUINCE PURÉE, ROASTED CHICORY, PICKLED MUSTARD SEED, PORK JUS 25

HONEY GLAZED DUCK, RHUBARB GEL, POTATO FONDANT, CLEMENTINES, CHOCOLATE JUS 28

SIDES

ENGLISH GREEN LONG BEAN, CONFIT SHALLOT, SEAWEED POWDER 5

QUINOA SALAD, SEASONAL ROOTS, WALNUTS GOAT CHEESE, POMEGRANATE DRESSING 6.5

TRIPLE COOKED CHIPS 5

DESSERTS

DARK CHOCOLATE MOELLEUX, SPICED BLOOD ORANGE, CARDAMOM & SALTED CARAMEL ICE CREAM, BISCOFF CRUMBLE 9

CUSTARD DELICE, HIBISCUS & ROSE RHUBARB, PISTACHIO MERINGUE, MANGO 9

CARAMELISED WHITE CHOCOLATE & MALIBU PARFAIT, TROPICAL SALSA, COCONUT GÂTEAU 9

SELECTION OF ARTISAN CHEESES, TRADITIONAL GARNISHES 16

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL. A FULL DETAILED ALLERGENS LIST IS AVAILABLE ON REQUEST, PLEASE SPEAK TO YOUR SERVER.

WE CANNOT GUARANTEE A 100% NUT FREE ENVIRONMENT AS NUTS ARE USED IN SOME AREAS OF FOOD PREPARATION. GAME MAY CONTAIN SHOT.