



Nocclera Olives	3.00	Rossini - Strawberry & Prosecco	7.00
Salted Marcona Almonds	3.00	Bellini - Peach & Prosecco	7.00
131 Charcuterie Board	13.95	Moet & Chandon Champagne - 125 ml	12.00
		Tanqueray Dry 50ml & Fevertree Tonic	9.60

STARTERS

Carlingford Lough Oysters Shallots & Red Wine Vinegar	3 each	Chicory, Blood Orange & Ricotta Salad (v) Pinenuts & Mint	7.95
Tuna Tartare Avocado, Sesame, Soy, Wasabi Tobiko & Crispy Wontons	12.95	Heritage Beetroot Soup (v) Pumpkin Seed Pesto	6.95
Lightly Cured Pollock Sashimi Pickled Fennel, Grapefruit & Sea Herbs	8.95	Steamed Fowey Mussels Dunkertons Cider Cream, Sage & Onion	9.95
Tempura Tiger Prawns Wasabi Mayonnaise & Pickled Vegetables	10.95	Salad of Tea Smoked Duck Breast Pickled Red Cabbage & Hazelnut Mayonnaise	10.95
Grilled Brixham Scallops, Baked in Their Shells Gruyere & Garlic Breadcrumbs	13.95	Twice Baked Cheese Souffle Spinach & Creamy Mustard Sauce	8.95
Devilled Brixham Crab, Sourdough Cracker Mango & Coriander	11.95	Rabbit & Foie Gras Terrine Mustard Fruits & Sourdough	11.95

MAINS

Tranche of Turbot Tenderstem Broccoli, Hollandaise & New Potatoes	24.95	Rose Veal T-Bone Fine Beans, Mash & Sage Butter	24.95
Fillet of Pan Fried Seabass Steamed Pak Choi, Thai Aubergine & Coconut Broth	21.95	Whole Roast Wood Pigeon Koffmann Cabbage, Parsnip Crisp & Madeira Jus	22.95
Maple Glazed Halloumi (v) Grilled Butternut Squash & Pecan Crumble	15.95	131 Beef Wellington to share French Fries, Watercress & Bearnaise	69.95
Hay Baked Celeriac "Steak", Sprouting Broccoli (v) Crushed Hazelnuts & Béarnaise	14.95	Grilled Cotswold White Chicken Fried Parmesan Gnocchi & Wild Mushroom Ragu	17.95
Roast Cornish Cod Brown Shrimp, Monks Beard & Broccoli	19.95	Braised Blade of Beef Bone Marrow & Snail Gratin, Horseradish Mash	22.95
1/2 Lobster Tagliatelle Chilli, Tomato & Basil	28.95	Venison Barnsley Chop Celeriac Purée, Pickled Red Cabbage *Game may contain shot	22.95

STEAKS

Tim Johnson's 8oz Angus Sirloin	22oz Hereford Angus Cross Chateaubriand to share	32oz Stokes Marsh Farm T-Bone to share	100z Grass Fed Hereford Ribeye	28 days dry aged 8oz Centre Cut Fillet
25.95	69.95	69.95	28.95	35.95

Steaks are served with Confit Garlic, Thyme, French Fries & One Sauce
Stilton Hollandaise | Béarnaise | Peppercorn Sauce | Garlic Butter

SIDES

4.50

Wilted Spinach with Nutmeg Cream	Classic French Fries	Chicory & Gem Lettuce Salad
Fine Beans with Garlic	Minted New Potatoes	Tenderstem Broccoli
Pak Choi, Peanut & Chilli	Creamed Potatoes	Padrón peppers
Thyme Roasted Heritage Beetroots	Truffled Mash 8.00	Brussel Sprouts & Chestnuts

If you suffer from allergies; please ask a member of staff for recipe information before you order your food.
Prices include VAT. A 12.5% discretionary service charge is placed on all bills