



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 & Goat's Curd (v) Pinenuts & Mint	7.95
Tuna Tartare Avocado, Sesame, Soy, Wasabi Tobiko & Crispy Wontons	12.95	Parsnip & Cumin Soup (v) Curry Oil and Apple	6.95
Chalk Stream Trout Ceviche Crab Claw, Grapefruit & Nasturtium	10.95	Steamed Fowey Mussels Dunkertons Cider Cream, Sage & Onion	9.95
Tempura Tiger Prawns Wasabi Mayonnaise & Pickled Vegetables	10.95	Parma ham & Fig Salad Harbourne Blue & Watercress	8.95
Grilled Brixham Scallops, Baked in Their Shells Gruyere & Garlic Breadcrumbs	13.95	Twice Baked Cheese Souffle (v) 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
Truffled Jerusalem Artichoke Risotto (v) Grilled Leeks & Parmesan	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 Wiltshire Lamb Shoulder Aubergine Caviar & Pesto Crust	22.95
½ Lobster Tagliatelle or Simply Grilled ½ Lobster Chilli, Tomato & Basil Garlic Butter & Fries	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
Chines greens, Shrimp, Soy & Ginger	Creamed Potatoes	Padrón peppers
Thyme Roasted Heritage Beetroots	Truffled Mash 8.00	Grilled Hispi Cabbage

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