



Nocelera Olives 3.00  
 Salted Marcona Almonds 3.00

Rossini - Strawberry & Prosecco 7.00  
 Bellini - Peach & Prosecco 7.00  
 Moet & Chandon Champagne - 125 ml 12.00  
 Tanqueray Dry 50ml & Fevertree Tonic 9.60

## STARTERS

Carlingford Lough Oysters 3 each  
 Shallots & Red Wine Vinegar  
 Tuna Tartare 12.95  
 Avocado, Sesame, Soy, Wasabi Tobiko & Crispy Wontons  
 Lightly Cured Salmon Sashimi 10.95  
 Pickled Fennel & Pomegranate  
 Tempura Tiger Prawns 10.95  
 Wasabi Mayonnaise & Pickled Vegetables  
 Grilled Brixham Scallops 13.95  
 Montpellier Butter  
 Devilled Brixham Crab on Toast 11.95  
 Mango & Coriander

Poached Pear & Chicory Salad (v) 7.95  
 Walnut & Roquefort  
 Heritage Beetroot Salad (v) 7.95  
 Goat's Curd & Crushed Hazlenuts  
 Celeriac Soup (v) 6.95  
 Chestnuts  
 Chicken Liver Parfait 8.95  
 Brioche & Picked Shallots  
 131 Charcuterie Board 13.95  
 Cornichons  
 Twice Baked Cheese Souffle 8.95  
 Spinach & Creamy Mustard Sauce

## MAINS

Tranche of Wild Cornish Plaice 22.00  
 Tenderstem Broccoli, Hollandaise & New Potatoes  
 Maple Glazed Halloumi (v) 14.95  
 Grilled Butternut Squash & Pecan Crumble  
 Fillet of Pan Fried Seabass 21.95  
 Asian Greens  
 Roast Cornish Cod 19.95  
 Spinach, Samphire, Lentils & Brown Shrimp Butter  
 Charcoal Grilled Lobster half 24.95 / whole 42.95  
 Fries, Garlic Butter & Watercress

Chargrilled Rib Chop of Hampshire Pork 19.95  
 Jerusalem Artichoke Puree, Brussel Sprouts, Chestnuts & Chilli  
 Creedy Carver, Breast of duck 20.95  
 Plums & Salsify  
 131 Beef Wellington to share 69.95  
 French Fries, Watercress & Bearnaise  
 Grilled Cotswold White 'Flat Iron' Chicken 17.95  
 Shitake Mushrooms, Smoked Bacon, Glazed Petit Onions  
 Braised Blade of Beef 18.95  
 Horseradish Mash & Heritage Carrots

\*Game may contain shot

## STEAKS

Tim Johnson's 8oz Angus Sirloin 25.95	22oz Hereford Angus Cross Chateaubriand to share 69.95	32oz Stokes Marsh Farm T-Bone to share 69.95	100z Grass Fed Hereford Ribeye 28.95	28 days dry aged 8oz Centre Cut Fillet 35.95
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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  
 Fine Beans with Garlic  
 Pak Choi, Peanut & Chili  
 Thyme Roasted Heritage Beetroots

Classic French Fries  
 Minted New Potatoes  
 Creamed Potatoes  
 Truffled Mash 8.00

Chicory & Gem Lettuce Salad  
 Tenderstem Broccoli  
 Padrón peppers  
 Brussel Sprouts & Chesnuts

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