

THE BAPTIST

GRILL

STARTERS

Porthilly Oyster
shallot vinegar, half dozen
£18

Octopus Carpaccio
datterini tomato, watermelon,
sea herbs, green olive dressing
£16

Duck and Shitake Ravioli
creamed cabbage, smoked red wine
£14

Cornish Crab, Smoked Salmon, Caviar
warm pancakes, pickled cucumber sauces
£16

Seared Orkney Scallop
spiced lentils, broccoli bhajis,
apple and coriander dressing
£16

Mushroom Agnolotti
chargrilled Portobellos, pickled onions
£12

Endives and Dandelion
mulled wine pear candied walnuts,
Colston basset stilton
£12

Foie Gras
trompette mushroom, five spice,
cherry preserve
£18

Coronation Crab Salad
gem lettuce, mango, pickled lime
£14

Red Mullet Soup
saffron, Gruyere cheese
£12

MAIN COURSE

Roast Gigha Halibut
braised oxtail, aniseed, salsify, parsnips, creamed sprouts
£28

Roast Haunch of Venison
bitter chocolate, mulled turnips, roast swede
£27

Chestnut and Cep Pithivier,
roast swede, mushroom bouillon
£24

Curried Lamb Shepherd's Pie
mango, palak bhaji
£18

Dover Sole
preserved lemon, capers & parsley
POA

Roast Partridge
black lentil, port apple pure, lavender potato hash
£26

Barbequed Cos Lettuce,
bacon & parmesan *£5*

Potato Purée,
truffle & chive *£6*

CHARCOAL GRILL

Dry aged, grass fed Cumbrian beef:

10oz Ribeye
snails, garlic, bordelaise
£44

14oz Sirloin on the bone
tomato, mushroom, onion, peppercorn
£42

8oz Bavette
chilli oxtail, onions, chimichurri
£22

40oz Mini Axe
smoked bernaise, potato hash, cep gratin
£95 (for two)

English Veal T-bone
rosemary, anchovy, lemon
£28

SIDE DISHES

Steamed Spinach,
raisins & pine nuts *£4*

Pickled Carrot salad *£4*

French Fries *£4*

EXECUTIVE CHEF – TONY FLEMING

If you have a food allergy or intolerance, please speak to a member of our team before ordering.
All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.