

BOOKING OFFICE

1869

To Start

Carlingford oysters (5) <i>Kaffir lime mignonette</i>	Single 5.75 half dozen 29.50
Potato & onion seed sourdough (1,3,9,12) (v) <i>Whipped butter, fennel pollen</i>	5.50
Gordal olives (1,2,13) (v)	6
Salt & pepper cashews (1,2,12) (v)	7
Smoked paprika corn ribs (ve) <i>Lemon, pimento chilli aioli</i>	9

For The Table

Whipped smoked cod roe (3,7,13) <i>Pickled cucumber, dill, rye bread crisp</i>	12
Buttermilk fried chicken (3,6,8,9,10,11,12) <i>Sriracha & lime yoghurt</i>	13
Pine nut hummus (1,2,3,6,8,9,12,13) (v) <i>Crispy chickpeas, pickled carrot, cucumber, seeded crackers</i>	12
Lishman's Yorkshire charcuterie (1,2,3,10,12,13) <i>Seasonal selection of cured meats, cornichon, capers, sourdough</i>	16
Marinated heritage beetroot (1,3,8,9,12,13) (v) <i>Whipped barrel aged feta, maple vinegar</i>	12
Dorset crab (4,6,9,11,13) <i>Radish, grapefruit, brown crab emulsion</i>	24
Cured Loch Duart salmon (7,9) <i>Green chilli salsa, buttermilk, pickled shallot</i>	17
Beef tartare (1,3,6,10,11,13) <i>Pickled trompette, black garlic, sourdough crisp</i>	17

To Share

Chargrilled boneless Devon White chicken (1,3,6,8,9,10,13) <i>Chimichurri, baby gem salad</i>	70
24-hour beef short rib (3,6,8,9,10,11,13) <i>Potato fondant, watercress, red wine sauce \</i>	95

Grill

30-day dry aged ribeye (9,10,11,13) <i>Green peppercorn & mushroom sauce with Koffman's fries</i>	47
Maple cured Blythburgh farm pork chop (9,10,11,13) <i>Pommery mustard sauce, sauerkraut, smoked bacon, roasted apple</i>	32
Booking Office cheeseburger (3,6,9,10,11,13) * <i>St. Pancras sauce, smoked bacon, Koffman's fries</i>	26

*We proudly use 100% grass-fed Irish beef across our menus,
carefully selecting the most sustainable farmers.*

Mains

Scottish trout (7,9,13) <i>Verjus & dulce sauce, sea herbs</i>	32
Cacio e Pepe tortelloni (3,6,9) (v) <i>Ricotta & pecorino, black pepper</i>	21
Cornfed Chicken (3,9,13) <i>Creamed cavolo nero, hen-of-the-woods, sweet corn puree</i>	29
Stonebass (4,7,9,10,13) <i>Grilled prawn bisque, fennel chutney</i>	38
Miso glazed aubergine (3,8,9,10,11,12,13) (v) <i>Mint yoghurt, tahini dressing</i>	22
Wild mushroom & artichoke risotto (9,13) <i>Cep puree, aged parmesan</i>	22
Vegetarian burger (1,2,3,6,8,9,11,13) (v) <i>Snowdonia Cheddar, pimento aioli, skin on fries</i>	25

Sides

Baby gem lettuce (1,3,6,8,9,13) (v) <i>Balsamic onions, sundried tomatoes, Dijon & herb dressing, crispy seeds</i>	8/14
Koffman's skin on fries (ve) <i>Rosemary salt</i>	7
Koffman's truffle & Parmesan fries (9) (v) <i>Black truffle, oregano & garlic</i>	11
Cornish potatoes (9) (v) <i>Garlic & herb butter</i>	6
Roasted golden beetroot (10,13) (v) <i>Chimichurri, toasted sesame</i>	8
Tenderstem broccoli (1,3,8,12,13) (ve) <i>Almond butter, red chilli</i>	7

We always endeavour to manage the unintentional presence of allergens through potential cross-contact; however, we cannot guarantee that any of our foods are allergen-free or suitable for those with allergies. Please speak with our trained team about allergens. (v) Vegetarian, (ve) Vegan, (1) Nuts, (2) Peanuts or products, (3) Gluten, (4) Crustaceans, (5) Molluscs, (6) Egg or products, (7) Fish or products, (8) Soybeans or products (9) Milk or products, (10) Celery or products, (11) Mustard or products, (12) Sesame seeds or products, (13) Sulphur dioxide or products, (14) Lupin.

A discretionary service charge of 12.5% will be added to your final bill. All prices are inclusive of VAT at the current rate.

*£1 from every burger sold goes to Magic Breakfast (Charity Nos. 1102510 in England and SC0848202 in Scotland), helping provide nutritious school breakfasts to children at risk of hunger across the UK.

Menu
with
Calories

