

THE BAPTIST

GRILL

STARTERS

Lindisfarne Oysters
shallot vinegar, half dozen
£18

Octopus Carpaccio
datterini tomato, watermelon,
sea herbs, green olive dressing
£14

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

Roast Artichoke Soup
truffle and Comté toast (v)
£12

Mushroom Agnolotti
chargrilled Portobellos, pickled onions (v)
£12

Endives and Dandelion
red wine pear, candied walnuts,
Colston Basset Stilton (v)
£12

Warm Smoked Cod Mousse
ragout of cuttlefish
£12

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

MAIN COURSE

Cornish Cod
soft dill crust, warm tartare sauce
£24

Chestnut and Cep Pithivier,
roast swede, mushroom bouillon (v)
£24

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

Dover Sole
preserved lemon, capers & parsley
POA

Roast Chicken
mushroom stuffing, sweet potato gnocchi, basil
£20

Greek Salad *£5*

Potato Purée,
truffle & chive *£6*

CHARCOAL GRILL

Dry aged, grass fed Cumbrian beef:

10oz Ribeye
snails, garlic, bordelaise
£44

8oz Bavette
chilli beef, onions, chimichurri
£22

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

40oz Mini Axe
smoked bearnaise, bone marrow,
barbequed cos lettuce
£95 (for two)

SIDE DISHES

Steamed Spinach,
raisins & pine nuts *£4*

French Fries *£4*