

# 1772

## SUMMER MENU

### NIBBLES

Garlic Sourdough Flatbreads £7  
with Marinated Olives

½ Dozen Rock Oysters £21  
Lemon, Shallot Vinaigrette & Tabasco

Crispy Cauliflower Popcorn £8  
with Teriyaki & Soy

Truffle Pudding £7  
Black Garlic Puree, Truffle Dressing, Parmesan

### STARTERS

Gazpacho £8  
Tomato, Cucumber, Red onion & basil

Grilled Scallops £14  
Coral Butter, Garlic Breadcrumbs & Lime

Jerusalem Artichoke Hummus £10  
Roast Baby Veg, Curry & Apple Dressing, Cashew Cream, Lime

Confit Duck & Orange Salad £16  
Herb Emulsion, Radish, Spring Onion, Sesame & Soy

Cashel Blue & Pear Salad £12/£19  
Walnuts, Shaved Apple, Honey & Mustard Dressing

Beef Steak Tartare £18/£28  
Cotswold Legbar Egg Yolk, Thyme Focaccia

### MAINS

Honey Glazed Duck Breast £30  
Roast Hispi Cabbage, Pak Choi, Plum Sauce

Harissa Roasted Sweet Potato £16  
Aubergine Puree, Charred Broccoli & Spiced Dukkah

Pan Roasted Stone Bass £28  
Samphire, Peas, Cockle & Mussel Beurre Noisette

Tamarind Glazed Pork Chop £23  
Charred Baby Gem & Pickled Mustard

Chargrilled Ribeye of Salt Aged Beef £36  
Skin on Fries, Sauce Bearnaise

Garlic & Herb Gnocchi £16  
Mushroom Velouté, Smoked Tomatoes, Garlic Crumb

Market Fish of The Day  
MVP

### TO SHARE

Grilled Chateaubriand £65  
Triple Cooked Chips, Vine Tomatoes Rocket & Parmesan Salad, Peppercorn Sauce, Truffle Mayo & Sauce Béarnaise

### SIDES

£5 each

Bang Bang Cauliflower & Little Gems | Truffle Parmesan Fries | Cherry Tomato & Avocado Salad, Coconut, Chia Seeds, Honey & Mustard Dressing | Chargrilled Broccoli & Courgettes, Chilli & Garlic oil