

TRAMP



For the Table

marinated aegean olives 5      californian almonds 4      spiced edamame 6



Cavarian

russian oscietra 30g 90      iranian beluga 50g 300



Starters

yellowfin tuna tartare, ponzu & avocado 16  
wagyu beef tataki, ponzu, shiitake mushrooms 28  
grilled mackerel, heritage beetroots & ricotta salad 14  
roasted squash, mint & coriander quinoa, harissa, feta & toasted seeds 12/18  
crab & foie gras gyoza (japanese dumplings) 15  
crispy duck tacos, cucumber pearl gel, caramelised plums 14



Mains

canon of lamb, pea puree, jersey royal fondants, baby silver-skin onions, red wine jus 30  
lobster & crab linguine, lobster bisque 18 / 30  
risotto nero, squid ink, pan-seared octopus, sea vegetables 29  
trofie pasta, tomato & basil 13/20  
cod, jersey royals, garlic velouté 26  
corn-fed chicken, truffled mushrooms, crispy skin, buttered oyster mushrooms 28  
grilled turbot, pickled vegetables, soya beans, quinoa & dashi 39



From the Grill

wagyu ribeye 250g 65  
fillet of grass fed scottish beef 250g 44  
west coast lobster tail 42

chimichurri      lemon & brown butter      ginger & soy      peppercorn      bearnaise      garlic butter



Sides

heritage baby carrots      spinach      jersey royals      asparagus  
broccoli      green salad      thick cut chips  
all 6



Burgers

tramp burger 20      cheese burger 20  
chicken fillet burger 20      vegetarian burger 16  
all of our burgers are served with thick cut chips.



Food allergies and intolerances: please speak with a member of staff about the ingredients in your meal when placing an order.  
A discretionary service charge of 15% will be added to your bill.