

# JULY 2025

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IN SEASON SPECIALS

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AVAILABLE FROM 5PM

## Starters

### Eledone Octopus- 13

Isle of Wight tomato, chorizo, fennel

Cinsault Rose | Languedoc, France | 175ml- 5.80

### Cured egg yolk- 12

smoked sweetcorn, lovage espuma, smoked brioche, pickled shallot

Grenache Blanc, Vin Orange | Roussillon, France | 175ml- 6.30

## Mains

### Salt Marsh Lamb Loin- 29

hispi cabbage, lamb fat carrot, smoked turnip, morels, lamb jus

Nuit ST Georges | Burgundy, France | 125ml- 14

### Miso roasted Cauliflower- 21

watercress puree, pickled ginger gel, mooli, sesame & pistachio crumble

Gruner Veltliner | Tokay, Hungary | 175ml- 6.40

### BBQ Monkfish- 26

harissa yoghurt, green beans, tenderstem broccoli, preserved lime, confit garlic, toasted almond 26

Sancerre | Loire Valley, France | 125ml- 11

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PLEASE INFORM A MEMBER OF STAFF OF ANY DIETARY  
OR ALLERGEN REQUIREMENTS

ALL OUR FISH IS PREPARED ON SITE SO THERE MAY BE  
SMALL BONES OR SHELL IN SOME DISHES