

SNACKS

LEMON & THYME OLIVES- 6

GORDAL OLIVES- 6

IN HOUSE BAKED FOCACCIA- 6

-confit garlic butter

-basil pesto, hummus, pine nuts

CRISPY SCALLOPS- 6

black pudding, roasted cauliflower puree

PORK SAUSAGE ROLL- 6

mustard mayonnaise

STARTERS

LOCH DUHART SALMON GRAVLAX- 12

horseradish sorbet, beetroot, pickled gooseberry

Vinho Verde | Minho, Portugal | 175ml- 6.70

BAKED FRENCH ONION SOUP- 10

beef stock, rarebit crouton, house focaccia

Chardonnay | Central valley, Chile | 175ml- 5.90

ISLE OF WIGHT TOMATO- 10

pickled cucumber, Killeen goat's gouda, dukkha, fennel oil

Sauvignon Blanc | Marlborough, New Zealand | 175ml- 8.40

GLAZED LAMB- 12

braised lamb neck, pea & broad bean, shallot

Cotes Du Rhone | Rhone Valley, France | 175ml- 6.60

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

MAIN COURSES

72 HOUR LAMB HOTPOT- 22
pickled red cabbage, lamb fat focaccia

Cabernet Sauvignon | Languedoc, France | 175ml- 6.60

8OZ AGED BEEF FILLET- 36
beef & potato terrine, smoked bone marrow butter,
buttermilk onion ring, herb salad

peppercorn sauce- 2.5

Young Buck blue cheese sauce- 2.5

Rioja Vega Gran Reserva | Rioja, Spain | 125ml- 11

CUMBRIAN CHICKEN- 26
confit garlic & chervil crumb, charred gem, broad bean & pea,
watercress & buttermilk veloute

Pouilly-Fumé | Loire Valley, France | 125ml- 9.70

LIONS MANE- 23
madeira & black garlic glaze, courgette, smoked almond, crispy enoki

Pinot Noir Gran Reserva | Leyda Valley, Chile | 175ml- 8.30

MARKET SPECIAL FISH-
langoustine fregola risotto, Isle of Wight tomatoes, English asparagus

Roebuck Classic Cuvée | Sussex, England | 125ml- 16.00

SIDES

HAND CUT CHIPS, SEA SALT- 6

BUTTERMILK ONION RINGS- 6

GREEN BEANS & BROCCOLI IN CHORIZO- 5

BUTTERED HISPI CABBAGE- 4

JERSEY ROYALS, GARLIC BUTTER- 6

PARMESAN FRIES, BLACK PEPPER, TRUFFLE OIL- 7

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DESSERTS

STICKY TOFFEE PUDDING- 9
marmalade ice cream, orange tuile, crystalised pistachio

GOOSEBERRY PARFAIT- 10
gooseberry compote, medowsweet honey cake

COFFEE & COCOA SPONGE- 10
tiramisu espuma, pistachio & white chocolate ganache, white chocolate soil

HOUSE SORBET & ICE CREAMS- 6
ask a member of staff for todays selection

AFFOGATO- 6
Atkinsons espresso, vanilla ice cream, brown butter biscuit

ADD A LIQUEUR- 3
Kaluha/ Frangelico/ Disaronno/ Cointreau

SPECIALITY COFFEE

ATKINSONS LIQUEUR COFFEE- 9
Jameson's/ Cointreau/ Baileys/ Kahlua/
Disaronno/ Frangelico, cream float

ORANGE HOT CHOCOLATE- 8
Cointreau, chocolate drops, cream, orange crisp

WHISKY JOURNEY

3 SAMPLES OF TAMDHU OR GLENGOYNE INCREASING IN AGE

TAMDHU- 17

GLENGOYNE- 19.5
