

AUGUST 2025

IN SEASON SPECIALS

AVAILABLE FROM 4:30PM

Starters

Scottish Octopus- 13

Isle of Wight tomato, chorizo, fennel

Cinsault Rose | Languedoc, France | 175ml- 5.80

Morecambe Bay Shrimps- 12

cauliflower velouté, spiced butter, toasted brioche

Las Manitos Chardonnay | Chile | 175ml - 5.90

Mains

Salt Marsh Lamb Loin- 29

served pink

salsa verde & hazelnut crumble, courgette, girolle, lamb bacon

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

Barbeque Monkfish- 26

harissa yoghurt, green beans, confit potato, preserved lime, confit garlic, toasted almond

Sancerre | Loire Valley, France | 125ml- 11

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