

SNACKS

LEMON & THYME OLIVES- 6

GORDAL OLIVES- 6

CRISPY SCALLOPS- 6
black pudding, roasted cauliflower puree

PORK SAUSAGE ROLL- 6
mustard mayonnaise

STARTERS

IN HOUSE BAKED FOCACCIA- 7
-confit garlic butter
-basil pesto, hummus, pine nuts

LOCH DUHART SALMON GRAVLAX- 12
horseradish sorbet, beetroot, pickled gooseberry
Vinho Verde | Minho, Portugal | 175ml- 6.70

ISLE OF WIGHT TOMATO- 10
pickled cucumber, Corleggy goat's cheese, dukkha, fennel
Sauvignon Blanc | Malborough, New Zealand | 175ml- 8.40

STICKY LAMB- 12
baby gem, carrot, garden peas, 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	
garlic butter scallops-	5
peppercorn sauce-	2.5
Young Buck blue cheese sauce-	2.5
Rioja Vega Gran Reserva Rioja, Spain 125ml-	11
CUMBRIAN CHICKEN-	26
confit garlic & chorizo crumb, charred gem, broad bean & pea,	
watercress & buttermilk veloute	
Pouilly-Fumé Loire Valley, France 125ml-	9.70
HEN OF THE WOODS-	23
madeira & black garlic glaze, courgette, smoked almond, crispy enoki	
Pinot Noir Gran Reserva Leyda Valley, Chile 175ml-	8.30
MARKET SPECIAL FISH-	
lobster, fregola risotto, Isle of Wight tomatoes, fine beans	
Roebuck Classic Cuvée Sussex, England 125ml-	16.00

SIDES

HAND CUT CHIPS, SEA SALT-	6
BUTTERMILK ONION RINGS-	6
GREEN BEANS IN CHORIZO-	5
BUTTERED HISPI CABBAGE-	4
CONFIT NEW POTATOES-	6
PARMESAN FRIES, BLACK PEPPER, TRUFFLE OIL-	7

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DESSERTS

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

STRAWBERRY PARFAIT- 10
strawberry jus, 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
