



SNACKS & STARTERS

PRESERVED LIME & CHILLI OLIVES- 6.5

GORDAL OLIVES- 6.5

IN HOUSE BAKED FOCACCIA- 8
-salted butter
-mixed herb pistou

HARICOT BEAN HUMMUS- 6
za'atar, jalapeño, fennel crackers

LOBSTER TOAST- 11

sesame, crispy potato, teriyaki

Grenache Blanc | Languedoc, Roussillon | 125ml - 4.80

ASPARAGUS RAVIOLI- 9

ricotta, Isle of Wight tomato, confit garlic

Tempranillo Blanco | Rioja, Spain | 125ml- 5.20

MALTED BEEF CHEEK- 13

gherkin ketchup, oyster mushroom, black garlic,
crispy ox tongue, dill cracker

Barolo DOCG | Piedmont, Italy | 125ml- 12.40

BAKED FRENCH ONION SOUP- 12

beef stock, gruyère crouton, house baked focaccia

Côtes Du Rhône | Rhône Valley, France | 125ml- 4.90

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- 23
pickled red cabbage, lamb fat focaccia
Cabernet Sauvignon | Languedoc, France | 175ml- 6.60

8OZ AGED BEEF FILLET- 37
10OZ BAVETTE - 32
beef & potato terrine, smoked bone marrow butter,
buttermilk onion ring, herb salad
garlic butter king scallops- 8
peppercorn sauce- 3
Young Buck blue cheese sauce- 3
Rioja Vega Gran Reserva | Rioja, Spain | 125ml- 11

HERB FED CHICKEN BREAST- 28
asparagus, girolle, grelot onion, burnt onion, Madeira jus
Pinot Gris | Australia | 125ml- 10.60

ROAST BEETROOT SALAD- 20
whipped goats curd, chicory, pickled girolle, grilled peach
Reisling, Spatlese | Mosel, Germany | 175ml- 6.60

MARKET SPECIAL FISH-
Isle of Wight tomato, samphire, Jersey royal, pickled fennel, lobster bisque
Pinot Grigio | Verona, Italy | 175ml- 6.60

SIDES

HAND CUT CHIPS, SEA SALT- 6
TRUFFLED CAULIFLOWER CHEESE- 7
ASPARAGUS, GIROLLE, GOATS CURD, SMOKED EGG- 10
JERSEY ROYALS, CHIVE BUTTER- 7
PARMESAN FRIES, BLACK PEPPER, TRUFFLE OIL- 7

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DESSERTS

DARK CHOCOLATE & MATCHA DELICE - 10
chocolate soil, white chocolate sorbet

GIN BABA - 10
elderflower, strawberry, clotted cream

CARAMELISED PINEAPPLE TARTIN - 10
coconut sorbet

HOUSE SORBET & ICE CREAMS - 6
ask a member of staff for today's selection

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

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

SPECIALITY COFFEE

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

ORANGE HOT CHOCOLATE - 9
Cointreau, chocolate drops, cream, orange crisp

WHISKY JOURNEY

3 SAMPLES OF TAMDHU OR GLENGOYNE INCREASING IN AGE

TAMDHU - 18

GLENGOYNE - 21

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