

# JULY 2026

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## IN SEASON SPECIALS

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AVAILABLE FROM 4.30PM

### Apéritif

Roebuck Estate Classic Cuvée | Sussex, England | 125ml- 16

Maple & Bacon Old Fashioned- 13

Rhubarb & Elderflower Spritz- 14

## Starters

### Beef Cheek Brioche- 13

quail egg, marmite, ox tongue, samphire

Barolo DOCG | Piedmont, Italy | 125ml- 12.40

### Lobster & Courgette- 12

hazelnut, preserved lemon

Vinho Verde | Minho, Portugal | 125ml- 5.20

## Mains

### Dry Aged Lamb Loin- 33

tenderstem broccoli, turnip, confit lamb belly, girolle,  
ramson & lamb tongue jus

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

### Roasted Cauliflower- 21

vadouvan, caper, marsala raisin, red lentil, coriander cracker

Chardonnay | Burgundy, France | 125ml- 9

### Barbequed Monkfish- 28

harissa glaze, courgette, black olive, fennel jam, bouillabaisse

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

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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