



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

TUNA TARTARE- 12
sesame, smoked paprika, seaweed, pickled radish
Grenache Blanc | Languedoc, Roussillon | 125ml - 4.80

ASPARAGUS RAVIOLI- 10
ricotta, Isle of Wight tomato, confit garlic
Tempranillo Blanco | Rioja, Spain | 125ml- 5.20

CHARRED MACKEREL- 13
watercress, egg yolk jam, asparagus, pickled onion
Sauvignon Blanc | Marlborough, New Zealand | 125ml- 6.40

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, Café de Paris butter,
buttermilk onion ring, herb salad

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

peppercorn sauce- 3

Young Buck blue cheese sauce- 3

HERB FED CHICKEN BREAST- 28

tenderstem broccoli, girolle, grelot onion, burnt onion, Madeira jus

Pinot Gris | Australia | 125ml- 10.60

ROAST BEETROOT SALAD- 20

leek, 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

STEM BROCCOLI, GIROLLE, GOATS CURD- 10

JERSEY ROYALS, CHIVE BUTTER- 7

PARMESAN FRIES, BLACK PEPPER, TRUFFLE OIL- 7

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DESSERTS

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

BLUEBERRY CHEESECAKE - 10
honeycomb, honey ice cream, woodruff & blueberry compote

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
