



SNACKS

Fresh sourdough bread from our local bakery Dunns (SE) (V)	£2.5pp
Mixed olives (VG) (GF)	£4.5
Roasted padrón peppers (VG)	£7
Scampi popcorn & homemade tartare sauce	£7.5
Merguez Scotch egg, chipotle mayo	£8.5

SMALL PLATES

Carlingford Rock Oysters “au natural” & shallot vinegar (minimum of 3) (SF) (DF) (SE)	£3.5 each
Hand picked Cornish crab on toast, mayonnaise, lemon	£15.5
Smoked salmon rillettes, pickled cucumber, fennel, Sandian crisp bread	£11.5
Shaved raw asparagus salad, cucumber, celery, radish, lemon dressing	£9.5
Chicken liver parfait, onion marmalade, toasted brioche	£9
Angus beef carpaccio, capers, rocket, mustard dressing	£13.5

MAINS

Grass fed onglet steak	£26
Grass fed 32-day-aged rib eye steak	£35
<i>Steaks served with rocket & parmesan salad, chips, peppercorn sauce or red wine jus</i>	
Half native lobster, green salad, fries, béarnaise	£35
Confit duck leg, lyonnaise salad, smoked bacon, poached egg, mustard dressing	£20.5
Seared tuna niçoise, Kalamata olive, caper, soft egg, anchovy	£24.5
Chicken schnitzel, celery & fennel coleslaw, fries, garlic butter	£19.5
Pea & broad bean risotto, marinated feta, pea shoots, parmesan (V) (VG on request)	£15.5
Short-rib cheeseburger, Chipotle mayonnaise, pickle, tomato, onion, lettuce, coleslaw & fries (SO)	£18
Cider battered Atlantic haddock, chunky chips, tartare sauce & crushed garden peas (GF)	£19.5
Caesar salad, rosemary croutons, anchovies, parmesan (Add grilled chicken £4) (vg upon request)	£12.5

SIDES

Skin on fries	£5
Tenderstem broccoli chilli & garlic	£6
Cos & herb salad, cucumber, fennel	£6.5
Crispy potatoes, dill, sour cream, jalapeño	£6

DESSERTS

Sticky toffee pudding & vanilla ice cream (V)	£9
Homemade apple & rhubarb crumble with custard (V)	£9
Chocolate & orange tart, vegan vanilla ice cream (VG)	£8
Warm apple tart with vanilla ice cream (V)	£8
Selection of ice cream (V)	£1.5
Selection of cheese, chutney, fresh fruit & crackers (V)	£13.5

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE APPLIED TO THE BILL

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR A COPY OF THE ALLERGEN MENU
(VG) – VEGAN, (GF) – GLUTEN FREE, (SO) – SOYA, (SF) – SHELLFISH, (DF) – DAIRY FREE, (N) – NUTS, (V) – VEGETARIAN, (SE) – SESAME