



## OUR MENU, YOUR WAY



### OYSTERS - Fresh & Baked

Maldon Rock Oysters served with Shallot Vinegar & Tabasco 3.3 each

Maldon Rock Oysters served with Kombu Oil and Pickled Daikon Radish 3.6 each

Three oysters served baked with herb Butter Rockefeller Style 11

## SHARING BOARDS



### CHARCUTERIE BOARD 17

Selection of Cured Meats served with fresh bread, pickles & olives

### ANTIPASTO BOARD 17

Chargrilled Vegetables & Mediterranean Dips served with fresh bread & olives

### CHEESE BOARD 18

Blue Murder | Driftwood | Mayfield | Ashmore Cheddar  
served with fresh homemade crackers, bread and chutney

*All bread, crackers and chutneys are made in house*

*Some of our Cheeses are unpasteurised.*

## SIDES



Skinny Fries 5

Dauphinoise Potato 8

Triple Cooked Chips 6

Truffle Cauliflower Cheese 6.5

Mixed Side Salad 5

Tenderstem Broccoli 5

Hispi Cabbage 7

Creamy mashed potatoes 7



## APERITIFS

Nyetimber Blanc de Blancs award winning sparkling wine 125ml 19

A refreshing spirit and mixer from 6,5

Cocktails from 10

## STARTERS



Selection of Homemade Breads & Butters 6

Curried Sweetcorn Soup, Homemade Bread 9

Arancini, Red Pepper Aioli, Basil Oil 9

Chicken Liver Parfait, Red Onion Marmalade, Toasted Sourdough 11

Hot Smoked Salmon, Celeriac & Apple Remoulade, Torched Cucumber, Horse Radish 13

Slow Roasted Tomato Tarte Tatin, Driftwood Goats Cheese 10

Potato Terrine, Rare Roast Beef Tartare, Rocket Emulsion, Cured Egg Yolk 13

Crispy Cod Cheeks, Pickled Cucumber, Carrot & Mouli Salad, Curry Tartare 13

## MAIN COURSES



Roasted Fillet Of Hake, Pea Puree, Salsa Verde, Herb New Potatoes, Grilled Vine Tomatoes 26

Smoked Duck Breast Salad, Golden Beetroot and Cashew Dressing 18

Fishcake with smoked and poached Salmon, Prawns. Buttered leeks, Lemon & Dill butter sauce 18

Miso Glazed Pumpkin, Gochugang Chick Peas, Spring Onions 18

Slow Cooked Beef Ragu, with Pappardelle 19

Smoked Haddock Chowder, Confit Egg, Leek and Spring Onion 15

Pan Roasted Escalope of Salmon, Crab Risotto and Crab cake 23

Pork Belly, Black Pudding Bon Bon, Savoy Cabbage Pancetta, Dauphinoise,  
Apple Puree, Cider Honey & Star Anise Jus 22

Duck Confit, Sausage & Bean Cassoulet 23

Crab Linguine with Chilli and Creme Fraiche 18

Butternut Squash Risotto 18

10oz Ribeye Steak, Grilled Vine Tomato, Portobello Mushroom, Triple Cooked Chips,

With a choice of Cafe de Paris Butter or Peppercorn sauce 36

Lamb Rump "Tagine" with Cous Cous 28