

oysters	shallot vinegar, lemon	2.5	nibbles	spiced maple	3.5	prawn crackers, chilli dip	4
	price per oyster			mixed nuts (ve)		beer pickle cockles & mussels	5
				nocellara olives (ve)	5	hummus, dukkah & crudités (ve)	5

small plates	field		land		sea	
	tofu sushi roll , sesame quinoa, carrot, miso dip (ve)	7.5	pulled pork quesadilla , guacamole, queso fresco, sweetcorn salsa*	8.5	pan fried king scallops , charred baby gem, french peas, pancetta	12
	burrata , heirloom tomatoes charred watermelon, mint & lime dressing (v)	9.5	braised beef cheek , butternut squash purée, roasted hispi cabbage, lovage oil*	9.5	gin cured salmon , sea salt croutes, cucumber salsa*	9.5

lunch offer

mon-thu, 12.00-16.00

one small plate, one house side 12
two small plates, one house side 17.5

includes small plates with a *



big plates	barbeque miso lamb rump	18	malaysian curry	14	steak	fillet steak	
	spicy noodles, tenderstem broccoli, peanut purée, sesame		roasted aubergine, courgette, tenderstem broccoli, butternut squash & red pepper, peanuts, chilli, coriander, crispy seaweed, firecracker rice, gluten free flatbread (ve)			café de paris butter	227g 454g
	roasted lobster	half 25 full 45	raclette & truffle burger	16	ribeye	café de paris butter	284g 454g on the bone

friday	peppercorn béarnaise king prawns & garlic butter 6	
	steak & lobster night	75

house sides	caesar salad, baby gem parmesan (v)	5	dessert	baked alaska , raspberry parfait, fresh raspberries, pistachio	8	brunch	shakshuka , spiced tomato, pepper & chickpea ragù, harissa, baked eggs, greek yoghurt, sumac, gluten free flatbread (v)	10
	jersey royal potatoes, chives, lemon butter (v)	5		peach melba , honey roasted peach, raspberry parfait, peach purée, vanilla mousse	7		smashed avocado , poached	7.5
	curried cauliflower, spinach saag, almonds, lemon yoghurt (ve)	5		dairy farm ice cream & sorbet	5		egg, balsamic, roasted tomato, chilli, gluten free bread (v)	
	salt 'n' pepper corn on the cob, lime, soured cream (v)	4		ice cream - vanilla chocolate strawberry salted caramel			smoked salmon , scrambled	9.5
	asparagus, hollandaise	5		sorbet - lemon raspberry champagne			egg, spinach, gluten free bread	
	crispy fried broccoli, sesame (v)	5					extras:	
	truffle & parmesan chips (v)	5					smoked salmon	4

mon-fri 09.00-12.00 | sat-sun 10.00-13.00

allergies | intolerances | dietary requirements
please notify your server when placing your order

find us on  



GLUTEN FREE MENU
