

APERITIFS

Vesper Martini.....14.95
Tanqueray 10, Grey Goose, Lillet Blanc

Dirty Martini.....13.95
Tanqueray 10, Lillet Blanc, Olive Brine

Hazelnut Espresso Martini.....13.95
Smirnoff, Kahlua, Espresso, Hazelnut Syrup

Elderflower & Lemon Spritz....7.95
Elderflower cordial, Lemon juice,
Mediterranean tonic, Mint

STARTERS

Seafood Chowder**11.95
Cod, Mussels, Smoked Bacon, Potato, Sweetcorn

Chicken Liver Parfait.....12.95
Toasted Brioche, Sauternes Jelly

Cromer Crab Tacos**16.95
Hand Picked White Cromer Crab, Pico de Gallo, Fennel, Lemon Oil, Chipotle Sour Cream

Twice Baked Cheddar Souffle.....11.95
Cheddar Velouté

Grilled Langoustines** *15.95
Artichoke & Chestnut Puree, Charred Spring Onions, Soy & Sesame Glaze, Walnuts

Pan Roast Orkney Scallops ** *17.50
Roast Onion Puree, Langoustine Vinaigrette, Toasted Hazelnuts

Smoked Mackerel Pate.....12.95
Soldiers, Pickled Cucumber

Smoked Scottish Salmon.....14.50
Buttered brown bread, Popcorn capers

RAW BAR

Hogwash Oysters **
Jalapeno, Coriander, Lime Dressing
Trio / 1/2 Doz / Doz
16.95 / 30.95 / 59.95

Oyster Mary Shot 8.95 **
Big Tom Bloody Mary Mix
Ciroc Vodka
Chili, Mint, Lime

Maldon Rock Oysters **
Shallot Vinaigrette
Trio / 1/2 Doz / Doz
16.95 / 30.95 / 59.95

SET MENU

2 courses 30.95 / 3 courses 36.95

Seafood Chowder
*Cod, Mussels, Smoked Bacon, Potato,
Sweetcorn*

Chicken Liver Parfait
Toasted Brioche, Sauternes Jelly

Twice Baked Cheddar Souffle
Cheddar Velouté

Beer Battered Peterhead Cod & Hand Cut Chips
Mushy Peas, Tartare

Free Range Chicken Breast
Sweetcorn Puree, Sauteed Potatoes, Pancetta and Peas

Porcini Mushroom Linguine
Truffle Cream Sauce, Parmesan

Tiramisu
Disaronno cream

Dark Chocolate Fondant
Raspberry sorbet

Apple & Blackberry Crumble
Custard

30 DAY DRY AGED
SCOTCH ANGUS
STEAK

For One

Sirloin, 250gr.....35.95

Rib Eye, 250gr.....38.95

For Two

Chateaubriand, 500gr.....84.95

Tomahawk (Bone in ribeye) 900.....89.95

THE BEEF

All our beef is grass fed, hand selected
and dry aged on the premises at award
winning Macken Brothers of Chiswick.

Served with hand cut chips

Please select from the following:

Caesar Salad **or** Radicchio and Endive Salad

And Either:

Bearnaise Butter **or** Peppercorn Sauce

SIDE DISHES

Hand Cut Chips.....6.95

Sauteed Potatoes.....6.95

Champ.....6.95

Mash and Spring Onion

Buttered Greens.....6.95

French Beans

Caesar Salad.....6.95

Garlic Croutons, Parmesan

Radicchio Salad.....6.95

Endive, Radish, Clementine Dressing

Sourdough Baguette.....3.95

Butter

Tiger Prawn & Monkfish Curry**28.95
Cardamon Basmati Rice, Poppadom, Mango Chutney

Wild Cornish Halibut**33.95
Braised Chicory, Sauteed New Potatoes, Celeriac Puree, Shellfish Bisque

Beer Battered Peterhead Cod & Hand Cut Chips.....23.95
Mushy Peas, Tartare

Slow Braised Ox Cheek Parmentier.....24.95
Buttered Mash & Crispy Cheddar, French Beans

Homemade Spinach & Ricotta Ravioli.....23.95
Sage Butter, Parmesan, Poppy Seeds

Pan Seared Calves Liver.....27.95
Crispy Bacon, Champ, Lyonnaise Onions, Jus

Salt Marsh Lamb Rump.....28.95
Pomme Anna, Braised Red Cabbage, Celeriac Puree, Rosemary Jus

Free Range Chicken Breast.....24.95
Sweetcorn Puree, Sauteed Potatoes, Pancetta and Peas

Porcini Mushroom Linguine.....23.95
Truffle Cream Sauce, Parmesan

Blood Orange & Crispy Prosciutto salad*22.95
Chicory, chargrilled Artichoke, shaved Parmesan, Rocket, Walnuts

A discretionary service charge of 12.5% will be added to bill to be shared with our entire team
Please contact a member of our team should you have any allergies. *denotes Nuts in dish ** denotes Shellfish in dish

