

STARTERS

Seafood Chowder**14.95 <i>Cod, Smoked Bacon, Mussels, Potato, Sweet Corn, Saltine Crackers</i>	Tempura Prawns**15.95 <i>Sugar snap & Pepper slaw, lime ginger soy dressing</i>
Twice Baked Cheddar & Herb Souffle.....13.95 <i>Cheddar & Mustard Velouté</i>	Pan Roast Orkney Scallops** *18.50 <i>Roasted Onion Puree, Toasted Hazelnuts</i>
Chicken Liver Parfait..13.95 <i>Toasted Brioche, Sauternes Jelly</i>	Wild Mushrooms on Toasted Sourdough.....13.95 <i>Rocket & Parmesan Salad</i>
Cromer Crab Tacos**17.95 <i>Hand Picked White Cromer Crab, Pico de Gallo, Fennel, Lemon Oil, Chipotle Sour Cream</i>	Heritage Beetroot & Feta Salad*13.95 <i>Chicory, Toasted Seeds, Orange Vinaigrette</i>

RAW BAR

Imperial Caviar 10g..... 30.95 <i>Blinis, Egg Yolk, Egg White, Red Onion, Crème Fraiche</i>	Oscietra Caviar 30g..... 85.95 <i>Blinis, Egg Yolk, Egg White, Red Onion, Crème Fraiche</i>	
Vietnamese Dressed Maldon Oysters ** <i>Soy, Chili, Ginger & Garlic Dressing</i> Trio / ½ Doz / Doz 17.95 / 31.95 / 60.95	Oyster Mary Shot 9.95 ** <i>Bloody Mary Mix, Ciroc Vodka, Celery</i>	Maldon Rock Oysters ** <i>Shallot Vinaigrette</i> Trio / ½ Doz / Doz 17.95 / 31.95 / 60.95

SET MENU

2 courses 34.95 / 3 courses 39.95

Chicken Liver Parfait <i>Toasted Brioche, Sauternes Jelly</i>	Beer Battered Peterhead Cod & Hand Cut Chips <i>Pea puree, Tartare</i>	Dark Chocolate & Raspberry Tart <i>Raspberry Sorbet</i>
Twice Baked Cheddar Souffle <i>Cheddar & Mustard Velouté</i>	Free Range Chicken Breast <i>Sauteed Potatoes, Peas & Pancetta, Sweetcorn Puree, Jus</i>	Tiramisu <i>Disaronno Cream</i>
Heritage Beetroot & Feta Salad <i>Chicory, Toasted Seeds, Orange Vinaigrette</i>	Butternut Squash Risotto <i>Mascarpone, Parsnip Crisps</i>	Vanilla Crème Brûlée <i>Coconut Macaroon</i>

30 DAY DRY AGED SCOTCH ANGUS STEAK For One Sirloin.....37.95 Rib Eye.....39.95 For Two Chateaubriand, 500gr.....88.95 Tomahawk (Bone in ribeye) 900gr.....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: Wasabi Caesar Salad or Radicchio Salad And Either: Bone Marrow Butter or Peppercorn Sauce	SIDE DISHES Hand Cut Chips.....6.95 Sauteed Potatoes.....6.95 Buttered Greens.....6.95 <i>French Beans</i> Radicchio & Chicory.....7.95 <i>Orange Vinaigrette</i> Bread.....3.95 <i>Sourdough Baguette, Butter</i>
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Native Lobster** Half 35.95 / Whole 59.95
Hand Cut Chips, Caesar Salad, Herb Mayo

Whole South Coast Dover Sole.....44.95 <i>Lemon Caper Butter, Hand Cut Chips</i>	Salt Marsh Lamb Rump.....34.95 <i>Pomme Anna, French Beans, Celeriac Puree, Rosemary Jus</i>
Tiger Prawn & Monkfish Curry**29.95 <i>Cardamon Basmati Rice, Poppadom, Mango Chutney</i>	Pan Seared Calves Liver.....28.95 <i>Crispy Bacon, Lyonnaise Onions, Buttered Mash Potato, Jus</i>
Butternut Squash Risotto.....24.95 <i>Mascarpone, Parsnip Crisps</i>	Free Range Chicken Breast.....25.95 <i>Sauteed Potatoes, Peas & Pancetta,, Sweetcorn Puree, Jus</i>
New Season Wild Partridge.....32.95 <i>Fondant Potato, Braised Red Cabbage, Blackberry & Game Jus, Parsnip Crisps</i>	Beer Battered Peterhead Cod & Hand Cut Chips.....24.95 <i>Pea Puree, Tartare Sauce</i>
Native Lobster Linguine**35.95 <i>Fresh Tomato, Chili, Basil, Shellfish Bisque</i>	

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

Please note: our fish is served whole and cannot be filleted upon request.

