

Nibbles

Toasted focaccia bread, selection of whipped butters
£5 | 372 kcal

Marinated mammoth olives (vg)
£5 | 65 kcal

Panko crumbed feta bites, honey and thyme (v)
£5 | 411 kcal

Pork puffs, burnt apple purée
£4 | 98 kcal

Starters

Glazed pork belly, red cabbage sauerkraut, apple
£8.50 | 498 kcal

Crispy squid with parmesan, lemon & parsley, sriracha mayo
£11 | 478 kcal

Lobster & macaroni cheese croquettes, bisque mayonnaise
£11.50 | 478 kcal

Tiger & king prawn cocktail, bloody Mary shot, endive,
croute £13.00 | 502 kcal

Crispy kale stems, sweet chilli (vg)
£8.50 | 332 kcal

Handpicked crab, avocado, mayo, rye toasts, fennel & apple
salad £12.50 | 424 kcal

Marinated heritage tomatoes, ricotta and basil parfait,
focaccia, pumpkin seeds (v)
£8.50 | 344 kcal

Vegan & Vegetarian

Ravioli, truffle, spinach, roasted vine tomato,
baby vegetables, pine nut pesto (v)
£16 | 512 kcal

Pea, broad bean, baby vegetable risotto,
vegan cheese, micro herbs and oil (vg)
£15 | 522

Seafood & Oysters

Oysters 6 or 12 - selection of sauces
£19 or £36 | 82 kcal or 164 kcal

Fruits de Mer (served hot or cold)
King prawns, dressed crab, mussels, clams, oysters, bread & sauces
£48 | 816 kcal (add 1/2 lobster for £24)

From The Grill

Fish

*All served whole with lemon
and watercress*

Whole sea bass
£18.50 | 334 kcal
Lobster 1/2 or whole
£28 or £53 | 345 kcal or 662 kcal

Roast monkfish
£26 | 325 kcal

Whole lemon sole
£22 | 298 kcal

Whole sea bream
£16 | 342 kcal

Add-ons

King prawns
£9 | 280 kcal

1/2 lobster
£28 | 345 kcal

Mussels
£5 | 172 kcal

Clams
£5 | 110 kcal

Sauces

Barbecue £4 | 110 kcal (v)

Peppercorn £4 | 133 kcal

Red wine jus £4 | 155 kcal

Hollandaise £4 | 227 kcal (v)

Chimichurri £4 | 167 kcal (vg)

Garlic butter £4 | 95 kcal (v)

Mushroom cream sauce £4 | 152kcal

Meat

*All served with cherry vine tomatoes
and watercress*

Maple glazed pork belly
£19 | 682 kcal

Chateaubriand (for 2)
£59 | 882 kcal

28-day aged ribeye
£26 | 785 kcal

28-day aged beef fillet
£32 | 545 kcal

Thyme roasted chicken (breast & leg)
£15 | 688 kcal

Sides

Ale battered crispy onion rings
£5 | 367 kcal (v)

Fries
£5 | 365 kcal (vg)

Sweet potato fries
£5 | 401 kcal (vg)

Grand salad
£5 | 132 kcal (vg)

Creamed potatoes
£5 | 372 kcal (v)

Buttered French beans, bacon, shallots
£5 | 261 kcal

Tender stem broccoli,
lemon & parsley crumb, toasted
almonds
£5 | 168 kcal (v)

Chef's Classics | Meats

Chicken breast, crushed Jersey royals, peas and broad
beans, purple broccoli, asparagus, kale & broth
£19 | 794 kcal

Rump of lamb, potato terrine, burnt butter carrot puree,
samphire, beetroot & lamb jus
£26 | 803 kcal

Slow cooked beef short rib, bok choy, charred corn, shiitake
mushrooms, chilli, tempura spring onion, sticky jus
£23 | 845 kcal

Chef's Classics | Fish

Roast cod, pea, broad bean, ham hock, hispi cabbage,
purple potatoes, sweetcorn puree & panko egg yolk
£23 | 698 kcal

Seafood risotto, white wine, garlic, dill, lime
£17 | 598 kcal

Lobster & salmon burger, Marie Rose sauce, fries, slaw
(add streaky bacon for £2)
£23 | 771 kcal

Desserts

Salted caramel chocolate tart, yoghurt gelato,
cherry purée (v)
£9.50 | 798 kcal

Mango & passionfruit cheesecake, coconut,
honey crumble, candied pineapple & compote
£9 | 642 kcal (v)

Strawberry & raspberry Eton mess, gelato (v)
£8.50 | 715 kcal

Pear tatin, apple sorbet, blackberries, sauce (vg)
£9 | 532 kcal

Four cheeses with quince, biscuits, chutney, grapes (v)
£15 | 763 kcal

Selection of gelato & sorbets (v)
£6 | 270 kcal