

EVENING MENU
TWO COURSES £42 • THREE COURSES £50

TO NIBBLE

CHALK STREAM TROUT PASTRAMI	8	NOCELLARA OLIVES	4
HOUSE CURED BRESAOLA	7	CRISPY PORK SCRATCHINGS <i>with togarashi spice</i>	7

TO START

COURGETTE & LEEK SOUP
Crème fraîche, cracked pepper croutons

SALMON CEVICHE
Pickled cucumber, tiger's milk

ISLE OF WIGHT TOMATOES
Whipped goat's cheese, basil pesto & smoked salt

SOUTH COAST CRAB MACARONI
Breakfast radish, garlic & lemon (£7 supplement)

DRY-AGED BEEF TARTARE
Confit egg yolk, shimeji, wasabi emulsion

TO FOLLOW

FREE-RANGE ROAST CHICKEN
Girolles, hen of the woods, sweetcorn & roast chicken and miso butter sauce

SLOW-COOKED CORNISH LAMB SHOULDER
Potato & seaweed terrine, feta, gem lettuce, tapenade jus

FILLET OF CORNISH HAKE
Broccoli & anchovy purée, roast almonds, brown butter & hash brown

BAKED SEMOLINA GNOCCHI
Violet artichokes, white beans, white asparagus, pickled leafy lemon

SAFFRON & WOOD ROAST PEPPER RISOTTO
Woodsmoked aubergines, harissa oil

*Please inform us of any dietary requirements or allergies you may have.
A discretionary 10% service charge is added to all our bills.*

DRY-AGED STEAKS



Dry-aged grass-fed sustainable British beef from renowned butcher Aubrey Allen.

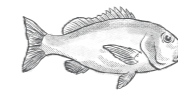
8oz RUMP CAP
(£7.5 supplement)

6/9oz FILLET MEDALLIONS
(£10/£15 supplement)

32oz BOSTON CHOP *for two to share*
(£60 supplement)

Served with watercress, Caesar dressing, horseradish gel, green peppercorn sauce & triple cooked chips

DAY BOAT FISH



Please come up and take a look at our fresh fish display
or ask your server what we've landed today.

Our day boat fish are beautifully cooked, served with new potatoes & samphire
(supplements may apply)

SIDES

RED MUSTARD & BUTTER LEAF SALAD
Toasted seeds, pickled leafy lemon
6.5

TRIPLE COOKED CHIPS
6.5

MISO GLAZED HISPI CABBAGE
Crispy onion
6

TO FINISH

WHITE CHOCOLATE CANNOLI CREMA
Raspberry & lime sorbet, pistachio crumb

MANGO & PASSION FRUIT SORBET
Pineapple & mango relish, sesame brittle

SELECTION OF ARTISAN CHEESE
Blanch Goat's, Baron Bigod, Rutland Red, Petit Langre, Roche Montagne (£7 supplement)

DARK CHOCOLATE DELICE
Tonka bean cream, honeycomb

ENGLISH STRAWBERRIES & CREAM
Elderflower compressed strawberries, chantilly cream, pink pepper meringue

