



Restaurant Menu

Starters

Caramelised celeriac soup, charred blue cheese, celery leaf	6.00
Chicken liver parfait, apple & grape chutney, watercress	7.50
Rolled ham hock & pistachio terrine, pickled vegetables	8.00
Cured salmon, pickled baby beets, crème fraiche	8.50
Torn buffalo mozzarella, romesco, sea herbs (v)	7.50
Scallops, burnt aubergine puree, pancetta crumb and walnuts	10.50
6 Oysters with mignonette & lemon	9.50

Mains

Grilled whole plaice, brown shrimp & Lilliput caper butter, new potatoes	15.50
Tandoori monkfish, sweet potato puree, pickled fennel, coconut foam	17.00
Sage & ricotta gnocchi, compressed cherry tomato, pickled walnuts, green sauce (v)	13.00
Chicken supreme, braised baby gem, pomme boulangère	14.00
Butter poached lobster ravioli, pine nuts, bisque reduction	16.00
Jerk pork fillet, pineapple salsa, coriander oil, corn bread	15.00
Fruit de mer	Pre order
Whole crab or lobster	Pre order

Dishes highlighted with (v) are suitable for vegetarians

All our dishes are created in house where we use ingredients containing nuts & peanuts, gluten, fish, molluscs and seafood, eggs, milk and other dairy products, celery, sesame, mustard seeds and some products that may contain sulphites



Restaurant Menu

Steaks

All garnished with watercress & compressed beef tomato served with chips	27.00
8 oz Fillet	22.00
10 oz Rib eye	20.00
10 oz Sirloin	60.00
18 oz Chateaux	
(2 chips & 2 sauces)	3.00
Peppercorn sauce	3.00
Port jus	2.00
Confit garlic butter	3.00
Bearnaise	

Sides

Hand cut chips	3.00
Skinny fries	2.50
Green salad	3.00
Mixed vegetables	4.00
Buttered new potatoes	4.00
Charred asparagus	5.00
Lobster mac & cheese	8.00

Please see board for our daily specials

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