

Main Menu

Appetisers

ARTISAN BREAD BASKET (V)

Extra virgin olive oil, Modena balsamic vinegar

4

PROVENÇAL OLIVES (VG)

3.5

GARLIC BRUSCHETTA (VG)

Garlic toasted sourdough

4.5

GARLIC & CHEESE

BRUSCHETTA (V)

Garlic and cheese toasted sourdough

5.5

WEST MERSEA ROCK OYSTERS

Mignonette sauce

2.75
(EACH)

1/2 DOZEN

16.5

DOZEN

33

Starters

SEASONAL SOUP OF THE DAY

Served with artisan bread (Please see your server for today's selection)

7

ROASTED ASPARAGUS (VG)

Hoisin, sesame seeds, spring onion, red chilli

7.5

HEIRLOOM TOMATOES (V)

Burrata, pine nuts, olive oil, balsamic vinegar

9

SCOTTISH HAND-DIVED

SCALLOPS

Saffron velouté, parmesan, pea shoots

10

SOUTHPORT POTTED

SHRIMPS

Seasonal leaves, cucumber ribbons, Sourdough toast

10.5

ORCHARD FARM HAM-HOCK

TERRINE

Pistachios, apricots, red onion chutney

8

SMOKED DUCK BREAST

Glazed figs, walnuts, berry vinaigrette

9.5

Mains

ORANGE & AVOCADO SALAD (VG)

Vegetable ribbons, walnuts, baby gem, English dressing

11.5

BURRATA & FIG SALAD (V)

Rocket, tomatoes, pine nuts, vinaigrette

14.5

WHITE TRUFFLE & PEA RISOTTO (V)

Parmigiano Reggiano, rocket leaves

15

PAN-SEARED SEA TROUT

Chive & crayfish mash, white wine velouté

17

SEAFOOD RISOTTO

Flaked trout, scallops, petit pois

22

GRILLED WHOLE DOVER SOLE

Served with baby new potatoes

29

WHOLE DOVER SOLE MEUNIÈRE

Beurre noisette, lemon, capers, parsley. Served with baby new potatoes

32

ROASTED CORN-FED

CHICKEN BREAST

Seasonal vegetables, pomme purée

16

ROASTED LAMB CUTLETS

Crushed potatoes, purple sprouting broccoli, red wine jus

22.5

Main Menu

From The Grill

We strongly believe that sourcing our food responsibly makes each bite taste that little bit better. We are proud to serve great farm assured beef from Scottish Aberdeen Angus breeds that are fed on a natural diet of grass and grain, each cut of meat is then 28-day dry aged before being cooked to your liking.

Each comes with a leafy salad and French fries

ABERDEEN ANGUS SIRLOIN 10oz 26

ABERDEEN ANGUS RIB EYE 10oz 28

ABERDEEN ANGUS FILLET 8oz 30

ABERDEEN ANGUS 68

CHATEAUBRIAND 20oz

For two persons. Served with red wine jus, peppercorn sauce, triple cooked chips, cherry tomatoes, and rocket & parmesan salad

Desserts

SUMMER FRUIT CRUMBLE (V) 7

Pouring cream

CHOCOLATE GANACHE TORTE (V) 7

Chantilly cream

LEMON POSSET (V) 7

Berry compote, chocolate tuile

WARM CHOCOLATE BROWNIE (V) 7

Salted caramel ice cream

VEGAN ICE CREAM (VG) 2

- Bourbon Vanilla
- Hazelnut Rose

(EACH)

SELECTION OF ARTISAN 2

ICE CREAMS (V) & SORBETS (VG) (EACH)

- Vanilla
- Strawberry
- Chocolate
- Salted Caramel
- Lemon
- Mango
- Raspberry
- Champagne

- SAUCES -

BÉARNAISE 3

PEPPERCORN 3

DIANE 3

- SIDES - All (V)

ROCKET & PARMESAN SALAD 4.5

TRIPLE COOKED CHIPS 4.5

BABY NEW POTATOES 4.5

FRENCH FRIES 4.5

HOUSE MIXED SALAD 4.5

MASHED POTATOES 4.5

PURPLE SPROUTING BROCCOLI 4.5

& PINE NUTS

PAXTON & WHITFIELD 3

CHEESEBOARD (V) (EACH)

- CHOOSE THREE 9

- CHOOSE FIVE 15

From London's oldest cheesemongers: EST 1797. Served with house chutney & crackers

Choose from:

- Semi-Soft Waterloo
- Lincolnshire Poacher Cheddar
- Cropwell Bishop Blue
- Ragstone Ash Goats
- Alex James no.5 Goddess Soft

(V) – Vegetarian | (VG) – Vegan

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill. If you have any allergens or dietary requirement please inform your waiter when placing your order.