

We believe in the power of community, collaborating with local and independent suppliers to source fresh, quality produce for our menus.

SMALL PLATES

SHARING LOAF & SALTED BUTTER **V 7**

CHICKEN LIVER PARFAIT, CHERRY & CHOCOLATE, BRIOCHE **9**

CROMER CRAB, SHELLFISH BISQUE, RAREBIT & CURRY OIL **13**

ISLE OF WIGHT TOMATOES, GOATS CURD & BLACK OLIVE **V VGO 9**

CHEESE SOUFFLE & MUSTARD SAUCE **V 12**

PORK SCRUMPET, APPLE, PICKLED RADISH & ENGLISH MUSTARD **10**

SEARED SCALLOPS, CITRUS FRUITS & POTTED SHRIMP SAUCE **16**

MAIN PLATES

NORTH SEA COD, EXMOOR CAVIAR, COASTAL GREENS & WARM TARTARE SAUCE **26**

STONE BASS, BABY VEGETABLES, GIROLLE MUSHROOMS, HAZELNUT & TRUFFLE PESTO **25**

DUCK, CONFIT LEG, LAVENDER HONEY, PEACH, FENNEL & COURGETTE **27**

CHICKEN SUPREME, CARROT PUREE, POTATO ROSTI, CALVO NERO & CIDER JUS **23**

WEST COUNTRY LAMB RACK & SHOULDER, SMOKED POTATO, PEA & CONFIT TOMATO **31**

SIDE PLATES

TRIPLE COOKED CHIPS **VG 5**

LIGHTLY SMOKED CREAMED POTATOES **V 5**

SEASONAL VEGETABLES **VG 5**

ALLOTMENT SALAD **VG 5**

SAUCES: BEEF & RED WINE; BÉARNAISE **V**; HERB & CAPER **VG**; AIOLI **VG 4**

tear & share

BURGERS & CLUB served with a side salad

RIB CAP BEEF, APPLEWOOD CHEDDAR, BACON JAM, AIOLI & CHIPS **20**

PORTOBELLO MUSHROOM, MARINATED GRILLED TOFU, AVOCADO, AIOLI & CHIPS **VG 18**

CLUB: GRILLED CHICKEN, BACON, EGG, LETTUCE, ISLE OF WIGHT TOMATOES & BACON JAM **14**

served until 2.30pm

STEAKS

8OZ SIRLOIN: 28-DAY AGED CUMBRIAN NATIVE BEEF **38**

TOMAHAWK **90** *for two*
please allow 45 minutes,
served from 6pm

CAULIFLOWER STEAK, MISO & MARMITE GLAZE **VG 18**

served with roasted shallot onions, salad & one sauce

SAUCES: BEEF & RED WINE; BÉARNAISE **V**; HERB & CAPER **VG**; AIOLI **VG**



PUDDING PLATES

BRITISH CHEESES & BISCUITS **V 14**

MILK CHOCOLATE MOUSSE, SALTED CARAMEL & POACHED PEAR **V 12**

APPLE OAT CRUMBLE & GOLDEN SYRUP CUSTARD **V 10**

RICE PUDDING PARFAIT, BRITISH STRAWBERRIES & FENNEL POLLEN MERINGUE **10**

COMPRESSED PINEAPPLE, COCONUT SORBET & ELDERFLOWER LIME **VG 9**

STICKY TOFFEE PUDDING, WALNUTS, BUTTERSCOTCH SAUCE & MALT ICE CREAM **V 10**

DARK CHOCOLATE SOUFFLE, CHERRY CUSTARD & CHOCOLATE CRUMBLE **V 10**

Our menu contains allergens. If you have any food or drink intolerances or allergies, please let a member of the team know before placing your order. Please note all prices include VAT at the local stipulated rate. A discretionary service charge of 12.5% will be added to your bill.

V suitable for vegetarians | **VG** suitable for vegans | **VGO** vegan option available

Scan here for allergens & calories >

