

**SNACKS...**

<b>ROAST GARLIC HUMMUS</b> harissa, pumpkin seed, flatbread 6.50	<b>STICKY MERGUEZ SAUSAGE</b> blossom honey 4.95	<b>ARTISAN BREAD</b> ® butter, smoked sea salt 4.95	<b>NOCELLARA &amp; KALAMATA OLIVES</b> ® lemon, rosemary, garlic 3.95
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**TO START...**

<b>WHITELAKE FARM GOATS CURD</b> ® heritage beetroots, truffle honey, linseed 7.95	<b>ROASTED WHITE ONION SOUP</b> ® crème fraiche, artisan bread 6.50	<b>GUINEA FOWL, HAM HOCK &amp; FOIE GRAS TERRINE</b> apple, clotted cream brioche 10.50
<b>SWEETCORN RISOTTO</b> ® chanterelles, smoked paprika, hazelnuts 7.95/15.95	<b>DORSET CRAB</b> satay, chilli, lime, coriander 13.50	<b>YELLOWFIN TUNA TATAKI</b> radish, grapefruit, sesame, avocado, ponzu 11.50
	<b>CRISPY TIGER PRAWN TACO</b> avocado, sour cream, sweetcorn, chimichurri 9.95	

**THE MAIN EVENT...**

<b>WILD LINE CAUGHT SEA BASS</b> Portland crab risotto, spinach, basil 32.95	<b>HARISSA GLAZED AUBERGINE</b> ® cous cous, yoghurt, mint, pistachio dukkah 17.95	<b>ROAST SUFFOLK LAMB</b> sweetbread, broccoli, rainbow chard, sauce Provençale 22.50
<b>ROAST NEWLYN COD</b> smoked Shetland mussels, dulse, cider 21.95	<b>ROAST CREEDY CARVER DUCK</b> confit leg, potato terrine, turnip, blackberries 21.50	<b>MIDDLEWHITE PORK BELLY</b> roast scallop, pineapple, cauliflower, grelot onion 21.95

**STRAIGHT FROM OUR BIG GREEN EGG...  
CREATE YOUR STEAK, CHOOSE YOUR...**

Cut...		Sauce...	Starch...
<b>RIBEYE 225g</b>	<b>28.95</b>	peppercorn	triple cooked chips
<b>FILLET 225g</b>	<b>34.95</b>	blue cheese	skinny fries
<b>CHATEAUBRIAND 600g*</b>	<b>74.95</b>	red wine	creamed potato
<b>COTE DE BOEUF 750g</b> (*for 2 to share)	<b>74.95</b>	roasted garlic & parsley butter	new potatoes mac and cheese

**SIDES...**

<b>SKINNY FRIES</b> 3.95	<b>HOUSE SALAD</b> dressed leaves 3.95	<b>GREEN BEANS</b> shallots, garlic 4.50	<b>CREAMED SPINACH</b> bone marrow gratin 4.50	<b>ROASTED CARROTS</b> honey, brown butter, sesame 4.50
<b>TRIPLE COOKED CHIPS</b> 4.95				

**SET MENU**

OFFERS...	LUNCH Tuesday – Saturday 12:00 -14:30 DINNER Tuesday – Thursday 18:00 – 21:30 2-COURSE 23.95      3-COURSE 26.95	SPECIALS...
<b>FISH FRYDAY</b> Every Friday –12-14.30 & 18:00 – 18:45 beer battered fish with skinny chips, smashed peas and tartare sauce plus, a pint of beer, or small glass of wine <b>14.50</b>	<b>ROASTED WHITE ONION SOUP</b> ® crème fraiche, artisan bread	<b>COCKTAILS...</b>
<b>THURSDAY NIGHT IS STEAK NIGHT</b> For 2 people Enjoy a 450g flat iron steak, starch, sauce & carafe of wine for <b>49.95</b>	<b>WHITELAKE FARM GOATS CURD</b> raddichio, pear, linseed	<b>PEACH BELLINI</b> 7.95
	<b>CURED BEEF DENVER</b> beetroot, horseradish, rocket ***	<b>HIGH STREET SOUR</b> Tequila, Campari, Passionfruit, Lime, Sugar 9.95
	<b>ROAST CORNISH COD</b> rainbow chard, new potatoes, caper brown butter	<b>MAIN EVENT...</b>
	<b>BRAISED MOORLAND OX CHEEK</b> creamed potato, kale, red wine	<b>ROAST CORNISH MONKFISH</b> celeriac, Scottish girolles, red wine 29.95
	<b>SWEETCORN RISOTTO</b> ® chanterelles, smoked paprika, hazelnuts **	
	<b>CHOOSE FROM TODAY'S FINAL FLING DESSERT MENU</b>	
	<b>ARTISAN CHEESE SELECTION</b> fruit jelly (£3.50 supplement)	

**IF YOU HAVE ANY FOOD ALLERGIES PLEASE INFORM YOUR SERVER PRIOR TO ORDERING**

Ⓥ These dishes are suitable or can be adjusted for a vegetarian diet

Please note a discretionary service charge of 12.5% will be added to the final bill (please note all service is distributed to all our staff)

Whenever possible we use fresh traceable local produce, please be understanding during our busiest times.

## FIZZ ...

	125ml Glass	Bottle
1. Prosecco, 'Fili', Sacchetto DOC Brut (Veneto, Italy 12%)	6.50	29.95
2. Moutard Brut Grande Cuvee, 1/2 Bottle (France 12%)		27.95
3. Balfour, Leslie's Reserve, Hush Heath (Kent, England 12%)	7.50	36.95
4. Gusbourne, Brut (Kent, England 12%)		49.95
5. Collet Champagne, Brut (France 12.5%)	9.95	54.95
6. Moutard, Prestige Rosé (France 12%)	9.95	54.95
7. Perrier Jouët, Grand Brut (France 12%)		69.95
8. Pol Roger Reserve (France 12.5%)		84.95
9. Laurent Perrier, Cuvée Rose (France 12%)		89.95
10. R de Ruinart Brut Champagne (France 12%)		99.95

## WHITE ...

	125ml	175ml	250ml	500ml	Bottle
11. Cuvée Prestige Blanc, Heraldique, Pays d'Oc (France 13%)	4.25	5.40	7.60	14.95	19.95
12. Bacchus, Chapel Down. 2018 (Kent, England 12%)	4.75	6.20	9.20	17.95	25.95
13. Pinot Grigio Venezia Giulia, Andrea di Pec (Veneto, Italy 12.5%)	4.75	6.20	9.20	17.95	25.95
14. Picpoul de Pinet, Gérard de Bertrand (Languedoc, France 12.5%)	4.95	6.80	9.50	18.95	26.95
15. Balfour, Skye's Blend, Hush Heath Estate (Staplehurst, Kent 11.5%)	5.15	6.95	9.85	19.50	27.95
16. Riesling 'The Falcon', Marlborough, Lake Chalice (NZ, 10.5%)	4.95	6.80	9.50	18.95	26.95
17. Saint Clair, 'Origin', Marlborough, Sauvignon Blanc (N/Z 13%)	5.25	7.15	10.00	19.95	28.95
18. Menetou-Salon, Loire Valley, Sauvignon Blanc (France 13.5%)	5.25	7.15	10.00	19.95	28.95
19. Cheverny blanc, Domaine des Marnières (France 12.5%)	6.95	8.95	12.95	23.95	34.95
20. Chablis 1er Cru, Domaine Jean Goulley (Burgundy, France 12.5%)	7.25	9.50	13.95	26.95	39.95
21. Meursault "Le Limozin" 2017, Domaine René Monnier (Fr 13%) ✓					59.95

## ROSÉ ...


	125ml	175ml	250ml	500ml	Bottle
22. Sunset Point, Zinfandel Blush (Italy 11%)	4.25	5.40	7.60	14.95	19.95
23. Fauvette, La Grande Bauquière (Provence, France 12.5%)	4.75	6.20	9.20		
24. Balfour, Nannette's Rose, Hush Heath (Staplehurst, Kent 11.5%)	5.15	6.95	9.85	19.50	27.95

## RED ...

	125ml	175ml	250ml	500ml	Bottle
25. Chevanceau Rouge, Vin de France (France 13.5%)	4.25	5.40	7.60	14.95	19.95
26. Montepulciano d'Abruzzo, Cantina Bove (Italy 13%)	4.50	5.75	8.50	16.95	23.95
27. Black Shiraz, Berton Vineyard, (Australia 14.5%)	4.75	6.20	9.20	17.95	25.95
28. Merlot Gran Reserva, Vina Echeverria (Chile 14%)	4.75	6.20	9.20	17.95	25.95
29. Cabernet Sauvignon Reserva, Perez Cruz (Maipo Alto, Chile 13.5%)	4.95	6.80	9.50	18.95	26.95
30. Rioja Reserva, Ondarre (Spain 14%)	5.15	6.95	9.85	19.50	27.95
31. Tuatara Bay Pinot Noir, Saint Clair, Marlborough, (NZ 13.5%)	6.50	8.70	12.50	22.95	32.95
32. Piattelli Vineyards, Premium Malbec (Argentina 14.5%)	6.95	8.95	12.95	23.95	34.95
33. Château Boutisse, St Emilion Grand Cru (Bordeaux, France 14%) ✓					39.95
34. Chateauneuf-du-Pape (France, 14.5%) ✓					54.95
35. Merlot 'Old Vines from Patagonia', Matias Riccitelli (Argentina, 14.5%) ✓					54.95
36. Brunello di Montalcino, Frescobaldi (Italy, 14.5%) ✓					74.95

### CORAVIN WINE SYSTEM

We are delighted to now be able to offer our entire wine selection by the glass thanks to the unique Coravin. The system allows us to pour wine from the bottle without removing the cork, argon gas ensures that the wine remains preserved.

Look for the  symbol to see which wines are available using the Coravin.

## SOFT DRINKS...

		£
Lime cordial & soda	½ Pint	1.85
San Pellegrino	330ml	2.20
Elderflower Presse		2.25
Coke	330ml	2.85
Diet Coke	330ml	2.85
Sprite Zero	330ml	2.85
Appletiser	275ml	2.85
Orangina	250ml	2.60
Fever Tree mixers	200ml	2.20
Bardsley Farm apple juice	250ml	2.95
Folkington's juices	200ml	2.95

(Mango, Pineapple, Orange, Tomato, Cranberry)

## DRAUGHT BEERS...

	Half	Pint
Estrella 4.6%	2.50	5.00
Curious Brew 4.7%	2.50	5.00
Kozel 4%	2.45	4.85
Jake's Cider 4.8%	2.45	4.85
Guinness 4.1%	2.50	5.00
Harvey's 4%	2.25	4.50
Kentish Hare 3.6%	2.10	4.25

## BOTTLED BEERS & CIDERS...

Heineken 0.0%	330ml	3.50
Peroni 5.1%	330ml	4.45
Corona 4.5%	330ml	4.35
Brew Dog Punk IPA 5.6% ✓	330ml	4.95
Orchard Pig Cider 4.5%	330ml	5.25
Old Mout Fruit Cider:	330ml	5.25
Strawberry & Pomegranate 4% ✓		
Pineapple & Raspberry 4% ✓		
Berries & Cherries 4% ✓		

## SPIRITS...

	25ml
Absolut Vodka, Sweden 40%	3.60
Absolut Vanilla, Sweden 40%	3.60
Tito's Vodka, USA 40%	4.50
Grey Goose Vodka, France 40%	4.80
Ketel One Citroen, Holland 40%	3.50
Havana Club 3, Cuba 40%	3.50
Pampero Rum, Venezuela 37.5%	3.50
Bacardi, Puerto Rico 37.5%	3.60
Kraken Spiced, Trinidad & Tobago 40%	4.25
Southern Comfort, USA 35%	3.60
Olmecca Altos Plata Tequila, Mexico 38%	3.60

## WHISKY/BRANDY...

	25ml
Famous Grouse, Scotland 40%	3.60
Jim Beam, USA 40%	3.60
Jack Daniels, USA 40%	3.60
Four Roses Bourbon, USA 40%	3.60
Chivas Regal 12, Scotland 40%	4.00
Martell VS fine cognac, France 40%	4.20
Glenlivet, Scotland 40%	4.50
Dalwhinnie 15, Scotland 43%	4.60
Laphroaig 10, Scotland 40%	4.60
Oban 14, Scotland 43%	4.60
Talisker 10, Scotland 45.8%	5.35
Remy VSOP, France 40%	4.10
Hennessy Fine, France 40%	4.75
Calvados, France 40%	4.95

## LIQUEURS

	25ml
Limoncello, 27%	3.50
Amaretto, 28%	3.60
Amarula (50ml), 17%	4.60
Cointreau, 40%	3.60
Malibu, 21%	3.60
Archers, 18%	3.50
Campari (50ml), 25%	3.35
Kahlua, 20%	3.30

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