



SNACKS...

PADRON PEPPER Ⓢ chipotle chilli 4.50	ROASTED GARLIC HUMMUS Ⓢ rose harissa, flatbread 6.50	BICYCLE BAKERY BREAD Ⓢ butter, smoked sea salt 4.95	STICKY CHORIZO blossom honey 4.95	NOCELLARA & KALAMATA OLIVES Ⓢ lemon, rosemary, garlic 3.95
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TO START...

WHITELAKE FARM GOATS CURD Ⓢ coal baked beetroot, Sicilian blood orange 7.95	CELERIAC SOUP Ⓢ Brighton blue, artisan bread 6.50	CURED LOCH DUART SALMON shiitake, kombu, daikon, bonito dashi 10.95
PORTLAND HARBOUR CRAB granny smith apple, cucumber, lemon verbena 13.50	CAULIFLOWER RISOTTO almonds, masala, coriander 7.50	COTSWOLD WHITE CHICKEN & FOIE GRAS TERRINE carrot, hazelnut, tarragon, clotted cream brioche 9.95
	CRISPY TIGER PRAWN TACO avocado, red pepper, chimichurri 9.95	

THE MAIN EVENT...

MIDDLEWHITE PORK BELLY Ras el hanout, aubergine, pine nuts, medjool dates 19.95	ROAST BRIXHAM COD Shetland Isle mussels, calcot onions, monks' beard 20.95	MERRIFIELD FARM DUCK honey & 5spice, black garlic, pak choi, turnip, sesame 21.95
WHOLE BAKED CORNISH LEMON SOLE potted brown shrimp butter, sea vegetables, jersey royals 23.95	POTATO GNOCCHI Ⓢ wild garlic, chanterelles, purple sprouting broccoli, cavolo nero 17.95	AGED SUFFOLK LAMB sweetbread, white asparagus, cime di rapa, salsa verde 23.50

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

Cut...		Sauce...	Starch...
RIBEYE 225g	28.95	peppercorn	triple cooked chips
FILLET 225g	34.95	blue cheese	skinny fries
CHATEAUBRIAND 550g*	74.95	red wine	creamed potato
COTE DE BOEUF 750g*	74.95	roasted garlic & parsley butter	mac & cheese

*for 2 to share

SIDES...

TRIPLE COOKED CHIPS 4.50	BABY GEM SALAD ranch, mint, dill 4.50	GREEN BEANS garlic, parmesan 4.95	PURPLE SPROUTING BROCCOLI soy, sesame 4.95	ROASTED CARROTS honey, grain mustard, thyme 4.50
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<p>OFFERS...</p> <p>FISH FRYDAY Every Friday: 12pm - 14.30pm 18:00pm - 18:45pm beer battered fish with skinny chips, smashed peas and tartare sauce plus, a pint of beer, or small glass of house wine 14.50</p> <p>THURSDAY NIGHT IS STEAK NIGHT For 2 people Enjoy a 450g flat iron steak, starch, sauce & carafe of house wine for 49.95</p>	<p>SET MENU...</p> <p>LUNCH Tuesday – Saturday 12:00 -14:30 DINNER Tuesday – Thursday 18:00 – 21:30 2-COURSE 23.95 3-COURSE 26.95</p> <p>CELERIAC SOUPⓈ Brighton blue, artisan bread</p> <p>LINE CAUGHT MACKEREL beetroot, horseradish</p> <p>WHIPPED GOATS CHEESE apple, truffle honey, watercress ...</p> <p>ROAST CORNISH HAKE potato terrine, spinach, chive butter sauce</p> <p>COTSWOLD WHITE CHICKEN creamed potato, purple sprouting broccoli, wild garlic</p> <p>HARISSA GLAZED AUBERGINEⓈ ras el hanout, cous cous, yoghurt, medjool dates ...</p> <p>VANILLA PANNA COTTA Sicilian blood orange</p> <p>ICE CREAM & SORBET SELECTION</p> <p>STICKY TOFFEE PUDDING vanilla ice cream, toffee sauce</p>	<p>SPECIALS...</p> <p>HAND DIVED ORKNEY SCALLOPS chorizo, piquillo pepper, lemon 16.95</p> <p>FROM THE BAR...</p> <p>COFFEE NEGRONI Plymouth Gin, Coffee infused vermouth, Campari 9.95</p>
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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	Bottle
1. Prosecco, 'Fili', Sacchetto DOC Brut (Veneto, Italy, 12%)	6.50	29.95
2. Chapel Down Sparkling Bacchus 2018 (Kent, England, 12%)	6.50	29.95
3. Moutard Brut Grande Cuvee, 1/2 Bottle (Fr, 12%)		27.95
4. Gusbourne, Brut (Kent, England 12%)		49.95
5. Gusbourne, Rosé (Kent, England 12%)		49.95
6. Collet Champagne, Brut (Fr, 12.5%)	9.95	54.95
7. Moutard, Prestige Rosé (Fr, 12%)	9.95	54.95
8. Perrier Jouët, Grand Brut (Fr, 12%)		69.95
9. Pol Roger Reserve (Fr, 12.5%)		84.95
10. Laurent Perrier, Cuvée Rose (Fr, 12%)		84.95
11. R de Ruinart Brut Champagne (Fr, 12%)		99.95

WHITE ...

	125ml	175ml	250ml	500ml	Bottle
12. Cuvée Prestige Blanc, Heraldique, Pays d'Oc (Fr, 13%)	4.25	5.40	7.60	14.95	19.95
13. Bacchus, Chapel Down. 2018 (Kent, England, 12%)	4.75	6.20	9.20	17.95	25.95
14. Pinot Grigio Venezia Giulia, Andrea di Pec (Veneto, Italy, 12.5%)	4.75	6.20	9.20	17.95	25.95
15. Chardonnay, Chapel Down. 2018 (Kent, England, 12%)	4.75	6.20	9.20	17.95	25.95
16. Riesling 'The Falcon', Marlborough, Lake Chalice (NZ, 10.5%)	4.95	6.80	9.50	18.95	26.95
17. Picpoul de Pinet, Gérard de Bertrand (Languedoc, Fr, 12.5%)	4.95	6.80	9.50	18.95	26.95
18. Gavi Di Gavi 'Fossili', San Silvestro (Italy, 12.5%)	5.15	6.95	9.85	19.50	27.95
19. Saint Clair, 'Origin', Marlborough, Sauvignon Blanc (NZ, 13%)	5.25	7.15	10.00	19.95	28.95
20. Cheverny blanc, Domaine des Marnières (Fr, 12.5%)	6.95	8.95	12.95		
21. Undurraga 'TH', Oaked Chardonnay 2016 (Chile, 13%)	6.95	8.95	12.95		
22. Chablis 1er Cru, Domaine Jean Goulley (Burgundy, Fr, 12.5%)	7.25	9.50	13.95	26.95	39.95
23. Mersault "Le Limozin" 2017, Domaine René Monnier (Fr 13%)					59.95

ROSÉ ...

	125ml	175ml	250ml	500ml	Bottle
24. Sunset Point, Zinfandel Blush (Italy, 11%)	4.25	5.40	7.60	14.95	19.95
25. Domaine des Jeanne, Provence Rosé (Luberon, France 13%)	4.95	6.80	9.50	18.95	26.95

RED ...

	125ml	175ml	250ml	500ml	Bottle
26. Chevanceau Rouge, Vin de France (Fr, 13.5%)	4.25	5.40	7.60	14.95	19.95
27. Montepulciano d'Abruzzo, Cantina Bove (Italy, 13%)	4.50	5.75	8.50	16.95	23.95
28. Black Shiraz, Berton Vineyard (Australia, 14.5%)	4.75	6.20	9.20	17.95	25.95
29. Merlot Gran Reserva, Vina Echeverria (Chile, 14%)	4.75	6.20	9.20	17.95	25.95
30. Cabernet Sauvignon Reserva, Perez Cruz (Maipo Alto, Chile, 13.5%)	4.95	6.80	9.50	18.95	26.95
31. Rioja Reserva, Ondarre (Spain, 14%)	5.15	6.95	9.85	19.50	27.95
32. Tuatara Bay Pinot Noir, Saint Clair, Marlborough (NZ, 13.5%)	6.50	8.70	12.50	22.95	32.95
33. Piattelli Vineyards, Premium Malbec (Argentina, 14.5%)	6.95	8.95	12.95	23.95	34.95
34. Château Boutisse, St Emilion Grand Cru (Bordeaux, Fr, 14%)	7.25	9.50	13.95	26.95	39.95
35. Merlot 'Old Vines from Patagonia', Matias Riccitelli (Argentina, 14.5%)					54.95
36. Amarone Della Valpolicella 2015, Ca' Rugate (Italy 15.5%)					64.95

SPIRITS...

	25ml
Absolut Vodka, Sweden 40%	3.60
Absolut Vanilia, Sweden 38.6%	3.60
JJ Whitley Rhubarb Vodka, UK 43%	4.00
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
Matusalem White Rum, Dominican 40%	3.80
Angostura 7, Trinidad & Tobago 40%	4.60
Chairman's Reserve Spiced Rum 40%	4.25
Kraken Spiced, Trinidad & Tobago 40%	4.25
Southern Comfort, USA 35%	3.60
Olmecca Altos Plata Tequila, Mexico 38%	3.60
Don Julio Anejo Tequila, Mexico 38%	5.00

LIQUEURS

	25ml
Limoncello, 27%	3.50
Amarula (50ml), 17%	4.60
Cointreau, 40%	3.60
Campari (50ml), 25%	3.50
Kahlua, 20%	3.50
Drambuie, 40%	3.50
Disaronno, 40%	3.60
Aperol, 11% (50ml)	3.50
Frangelico, 20%	3.50

SOFT DRINKS...

		£
San Pellegrino	330ml	2.60
(Grapefruit, Lemon & Mint, Orange)		
Elderflower Presse		2.25
Coke	330ml	2.85
Diet Coke	330ml	2.85
Appletiser	275ml	2.85
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
Guinness 4.1%	2.50	5.00
Harvey's 4%	2.25	4.50
Kentish Hare 3.6%	2.15	4.25
Jakes Cider 4.8%	2.45	4.85

BOTTLED BEERS & CIDERS...

Estrella Free Damm, 0.0%	330ml	4.00
Estrella Gluten Free, 5.4%	330ml	4.50
Estrella Daura Märzen, 7.2%	330ml	5.00
Estrella Inedit, 4.8%	330ml	5.00
Estrella Complot IPA, 6.6%	330ml	4.85
Asahi, 5.2%	330ml	4.45
Hop House 13, 5%	330ml	4.50
Orchard Pig Cider, 4.5%	330ml	5.25
Old Mout Fruit Cider:	330ml	5.25
Strawberry & Pomegranate, 4% [Ⓜ]		
Pineapple & Raspberry, 4% [Ⓜ]		
Berries & Cherries, 4% [Ⓜ]		

WHISKY/BRANDY...

	25ml
Famous Grouse, Scotland 40%	3.60
Jameson, Ireland 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
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
Martell VS fine cognac, France 40%	4.20
Calvados, France 40%	4.95
Janneau VS, France 40%	5.50

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