



NIBBLES...

PADRON PEPPERS [Ⓢ] chipotle chilli - 4.95
STICKY CHORIZO blossom honey – 4.95

BICYCLE BAKERY BREAD [Ⓢ] butter, smoked sea salt - 3.95
ROASTED GARLIC HUMMUS [Ⓢ] rose harissa, flatbread - 6.50

TO START...

IOW HERITAGE TOMATOES [Ⓢ] - goats' cheese, Szechuan, basil - 7.95

CARROT & CUMIN SOUP [Ⓢ] - lime crème fraiche - 6.50

CURED LOCH DUART SALMON – beetroot, horseradish, kohlrabi, bronze fennel – 10.95

MERRIFIELD FARM CHICKEN & SMOKED KNUCKLE TERRINE – carrot, hazelnut, girolles, brioche – 9.95

PORTLAND HARBOUR CRAB TART – brown crab mayonnaise, avocado, pink grapefruit – 12.95

THE MAIN EVENT...

ROAST SUFFOLK LAMB - salsa verde, purple sprouting broccoli, cucumber, broad beans – 22.95

COTSWOLD WHITE CHICKEN – English peas, hen of the woods, choux kiev, roast chicken juices – 19.95

SUMMER VEGETABLE RISOTTO [Ⓢ] – Scottish girolles, ricotta, smoked paprika, pine nut – 15.95

LINE CAUGHT WILD CORNISH SEABASS – Shetland isle mussels, masala, cauliflower, coriander- 29.95

WHOLE DAY BOAT LEMON SOLE – potted brown shrimp butter, Jersey royals – 21.95

STRAIGHT FROM OUR BIG GREEN EGG... with your choice of sauce & starch...

Cut...		Sauce...	Starch...
FLAT IRON 225g	24.95	peppercorn	triple cooked chips
RIBEYE 225g	28.95	blue cheese	skinny fries
*COTE DE BOEUF 750g	35.95	Red wine	creamed potato
*for 2 to share	75.00	Roasted garlic & parsley butter	Jersey royals
		Café de Paris butter	

STEAK NIGHT...

***for 2 to share:**

Every Wednesday & Thursday - 18:00pm - 21:30pm

Enjoy a 450g Flat Iron steak with the choice of sauce, starch & a 500ml carafe of our House red wine - £49.95

SIDES...

TRIPLE COOKED CHIPS - 4.50

BABY GEM SALAD ranch, mint, dill - 4.50

GREEN BEANS [Ⓢ] garlic, aged parmesan - 4.50

ROASTED CARROTS & BEETROOT honey, grain mustard - 4.50

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

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



FINAL FLINGS...

STICKY TOFFEE PUDDING – salted caramel, vanilla ice cream – 7.00

KENTISH STRAWBERRY PAVLOVA – elderflower, tarragon, strawberry sorbet – 8.50

70% SAINT DOMINGUE CHOCOLATE TART – cherry sorbet – 8.50

TAHITIAN VANILLA CRÈME BRULEE – chocolate chip cookie – 7.00

SELECTION OF BRITISH CHEESES – orchard jelly, crackers – 9.50

ICE CREAM & SORBET SELECTION – 6.50

TEA & COFFEE...

AMERICANO	2.85	FLAT WHITE	3.25	LOOSE LEAF TEA	2.50
CAPPUCCINO	3.25	LATTE	3.25		<i>Fresh Mint/Moroccan</i>
ESPRESSO	2.10	MOCHA	3.30		<i>Breakfast Tea</i>
DOUBLE ESPRESSO	2.60				<i>Earl Grey</i>
HOT CHOCOLATE	3.50				<i>Fruit Infusion</i>
LIQUEUR COFFEE	6.95				<i>Lemon & Ginger</i>
MACCHIATO	2.50				<i>Rooibos</i>

Decaf available for all coffee

SHERRY & PORT...

Harvey's Bristol Cream	3.20	Cockburn Fine Ruby	3.50
Tio Pepe	3.20	Barros Tawny 10	4.50
Lustau Pedro Ximenez	4.00	Barros Colheita	5.50

Standard measure 50ml

LIQUER...


Kahlúa	3.30	Frangelico	3.50
Cointreau	3.60	Drambuie	3.50
Amarula (50ml)	4.60		

WHISKY & COGNAC...

Famous Grouse	3.60	Glenlivet	4.50	Remy VSOP	4.10
Jamesons	3.60	Oban	4.60	Calvados	4.95
Laphroaig	4.60	Talisker	5.35	Armagnac VS	5.50
Chivas Regal	4.00	Martell VS	4.20		

Standard measure 25ml

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