



APPETISERS

BLACK PUDDING SCOTCH EGG

grain mustard sauce..... £8

MEDITERRANEAN FISH SOUP

rouille crouton & gruyère £7

SEARED SCALLOPS

King oyster mushroom, sorrel & asparagus £14

CAPRESE SALAD DELUXE

burrata, mixed cherry tomatoes, aged balsamic & basil £9

FRITTO MISTO

squid, scallop, monkfish, prawn & sole served with dipping sauces ... £10

3 VARIETIES OF SASHIMI

soy, pickled ginger, sriracha & wasabi..... £15

WYE VALLEY ASPARAGUS

soft poached egg & citrus hollandaise..... £10

CRISPY DUCK SALAD

pomegranate, bean sprouts, spring onions & sesame..... £9

CHICKEN LIVER PARFAIT

walnut brioche & plum chutney..... £7

THE GRILL

Cooked simply over hot coals

RUMP STEAK (8OZ)£20

SIRLOIN (12OZ)..... £26

BEEF FILLET (8OZ) £30

CÔTE DE BOEUF (18OZ) £32

GRILLED SCOTTISH LOBSTER

garlic butter or thermidor £23/£42

MARKET FISH OF THE DAY

battered new potatoes, spinach & hollandaise..... £19

ENTRÉES

MONKFISH CURRY

fragrant rice, raita, kachumba, bhaji & mango chutney £18

ISLE OF GIGHA HALIBUT

charred asparagus & baby leeks, chive hollandaise & caviar £24

MOULES FRITES

white wine, garlic & parsley broth £9/£18

HERB ROASTED CHICKEN

sweetcorn mousseline, morels, wild garlic & crispy courgette £18

WHOLE GRILLED LEMON SOLE

beurre noisette with lemon, capers, parsley & Jersey Royals £24

BREAST OF DUCK

blood orange & caramelised chicory £18

GRILLED CALVES LIVER & BACON

pommes purée, spinach & red wine jus £16

PEA & MINT RISOTTO

parmesan and fine herbs £8 / £14

ROAST LAMB RUMP

summer vegetables, gnocchi & roast garlic jus £18

OSSO BUCO MILANESE

braised veal shin, saffron risotto, lemon, garlic & parsley £18

Accompaniments

béarnaise / peppercorn / chimichurri / garlic butter

All £2

VEGETABLES & SALADS

steamed pak choi with ginger & oyster sauce /
house salad / honey roasted carrots / thick cut roosters / french fries /
pickled onion rings / fine beans, wild garlic & shallots

All £3.50

If you have an allergy or dietary requirement please keep us informed.

CONNOISSEURS

White

125ml / Bottle

- Pouilly Fumé Eurythmie**, *Johnathan Pabiot, Loire Valley, France, 2015*..... £15 / £80
Puligny Montrachet 1er Cru 'La Garenne', *Gilles Bouton, Burgundy, 2015*..... £17 / £90

Red

- Estate Malbec**, *Bodega Colomé, Salta, Argentina, 2014*..... £9 / £50
Chianti Rufina Reserva, *Selvapiana, Tuscany, Italy, 2011*..... £11 / £60
Chateau Pontet Canet, *Grand Cru Classé, Pauillac, Bordeaux, 2007*..... £35 / £200

SPARKLING

By the Glass / Bottle

- Billecart Salmon Brut NV**..... £10 / £60
Jannison Rosé NV..... £13 / £75
Prosecco, Valdeese, *Terre di Sant' Alberto, Veneto* £7 / £30

WHITE

175ml / 375ml / Bottle

- Viognier**, "Le Paradou", *Chateau Pesquié, Ventoux, 2015* £7 / £13 / £26
Chardonnay, *Macon Uchizy, Dom. Talmard, Burgundy, 2016* £7 / £14 / £27
Sauvignon Blanc, *Yealands "Landmade", Marlborough, NZ, 2016*..... £9 / £17 / £32
Pouilly Fuissé, *Domaine Cornin, Burgundy, 2015*..... £12 / £23 / £45

ROSÉ

175ml / 375ml / Bottle

- Domaine Montrose**, *Côtes du Thongue, France, 2015*..... £7 / £13 / £25

RED

175ml / 375ml / Bottle

- Côtes du Rhône**, *Domaine Ferraton, France, 2015*..... £7 / £14 / £28
Fleurie, *Chateau de Raousset, Beaujolais, 2015* £7 / £14 / £28
Pinot Noir, *Pencarrow, Martinborough, New Zealand, 2015*..... £9 / £18 / £35
Malbec 'Estacion 1883', *Trapiche, Mendoza, Argentina, 2014*..... £9 / £18 / £35

Connoisseur wine list & Champagne list on request.