

WHITE WINE

175ml / 375ml / 750ml

RIESLING TROCKEN,
Anton Finkenauer, Germany, 2016
£7 / £13 / £25

SAUVIGNON BLANC,
Yealands "Landmade",
Marlborough, New Zealand, 2017
£8 / £16 / £32

CHARDONNAY,
Gerard Bertrand, Languedoc, 2017
£7 / £14 / £28

PINOT GRIGIO,
Sartori, Arcole, Veneto, Italy, 2017
£8 / £15 / £30

White Wine of the Month

SAUVIGNON BLANC
ASSYRTIKO,
Ktimo Biblia Chora, Estate White,
Kavala, Greece, 2017
£10 / £20 / £40

RED WINE

175ml / 375ml / 750ml

BARBERA D'ASTI
SUPERIORE,
"Le Orme", Piemonte, 2016
£8 / £16 / £32

CARIGNAN,
Swartland Winery,
Western Cape, South Africa, 2015
£6 / £13 / £25

MALBEC ESTACION 1883,
Trapiche, Mendoza, Argentina, 2016
£9 / £18 / £35

COTES DU RHONE,
Domaine Ferraton, France, 2016
£7 / £14 / £28

Red Wine of the Month

CONTE BRADOLINI,
Merlot, Friuli-Venezia Giulia,
Italy, 2015
£10 / £20 / £40

APPETIZERS

PEA & MINT SOUP
feta cheese & black pepper..... £6

BEETROOT & GOATS CHEESE SALAD
heritage beetroot, honeycomb & sorrel..... £8

FRITTO MISTO
vietnamese & tartar dipping sauces..... £10

TUNA TARTARE
sesame, chilli, wasabi & avocado..... £9

SEARED SCALLOPS
peas, bacon & wild garlic beurre blanc..... £12

DRESSED EYEMOUTH CRAB
toast, avocado & lemon..... £9

WARM DUCK SALAD
sesame, pomegranate & toasted cashews..... £9

WYE VALLEY ASPARAGUS,
poached egg & hollandaise..... £10

ENTRÉES

ROAST HALIBUT
spinach, new potatoes & 'tartar' hollandaise..... £20

MONKFISH & PRAWN CURRY
fragrant rice, raita, kachumba & puris..... £20

WHOLE GRILLED LEMON SOLE
brown shrimp, capers & parsley..... £19

FISH & CHIPS
mushy peas..... £16

GRILLED STONE BASS
smoked haddock & potato beurre blanc..... £17

BREAST OF CHICKEN
pea purée, crispy parma ham & gnocchi..... £17

RACK OF LAMB
potato terrine, gem lettuce, kohlrabi & wild garlic..... £20

RISOTTO PRIMAVERA
peas, broad beans & courgette..... £15

THE GRILL*Cooked simply over hot coals*

RIB EYE (10oz)
£27

SIRLOIN (10oz)
£27

FILLET (8oz)
£30

FLAT IRON STEAK
(8oz)

shallot, capers & red wine jus

£18

Accompaniments*béarnaise / peppercorn / wild garlic butter / truffled duck egg / blue cheese hollandaise*

£2.50

VEGETABLES & SALADS

HAND CUT CHIPS

TENDERSTEM BROCCOLI,
blue cheese hollandaise

GARLIC MUSHROOMS

GREEN BEANS,
soy, chilli & garlic

BUTTERED NEW POTATOES

HOUSE SALAD

ROASTED SWEET POTATO,
kale & feta salad

£3.50

IF YOU HAVE AN ALLERGY OR DIETARY REQUIREMENT PLEASE KEEP US INFORMED.