

Dinner

Oysters

Carlingford Oysters Rockefeller

£5.5 each

Carlingford Oysters

£4 each

Starters

Grilled Queenie Scallops

Roast Shallots, Garlic Herb Butter, Cheddar, Gruyere, Fresh Breadcrumbs
Six £21, Nine £29, Twelve £38

Fish Soup

Scallops, Prawns, Mussels, Garlic & Gruyere Croute
£16

Shetland Mussels

Mariniere, Crusty Toasted Sour Dough
£16

Twice Baked Cheese Souffle

Cheddar & Gruyere Cheese, Parmesan Cream
£15

Seared King Scallops

Pea Puree, Chestnut Velouté, Squid Ink Coral
£20

Japanese Sweet Soy Grilled Mackerel

Pickled Vegetables, Ponzu Gel, Wasabi Mayo
£9.5

XO Crab

Toasted Sourdough, Homemade Mayo, XO Sauce, Smoked Paprika
£14

Individual Smoked Salmon Terrine

Cucumber, Chive Oil, Fresh Dill
£9.5

Chicken Liver Parfait Cannolo

Blackberry Gel, Cocoa Crumble and Candied Kumquat
£ 8.5

Mains

Thermidor or Roasted Garlic Buttered Lobster

Lobster, Scallops, Prawns, Tarragon, Salad with Chips, New Potatoes or Fries*

Half Lobster £44, Full Lobster £88

*Truffle Fries £1.5 Supplement

Surf & Turf

8 oz Fillet Steak, Half Garlic Lobster,
Tomato & Red Onion Salad, Chips
£91

Grand Reserve Sirloin Steak

Grilled Tomato, Flat Cap Mushroom, Shallots, Rocket & Red Onion Salad, Peppercorn Sauce, Hand Cut Chips
£41

Fish Pie

Seasonal Greens
£25

Haddock & Chips

Tartare Sauce, Mushy Peas
£25

Pan Fried Hake

Ratte Potato, Confit Fennel, Celeriac Puree, Dry Sherry Sauce, and Lemon Foam
£32

Lemon Sole and Lobster Paupiette

Caviar, Lemon and Basil Beurre Blanc, Tenderstem Broccoli
£48

Confit Belly of Pork

Slow Cooked Pork Fillet, Carrot Puree, Roscoff Onion and Fondant Potato
£29

Salmon Wellington

White Wine and Cream Sauce, Dauphinoise Potato, Cavolo Nero
£48

Scallop Risotto

Saffron Sauce, Carrot Crisps, Wakame Powder
£32

Pan Roasted Chicken

Parsnip Puree, Cavolo Nero, Parmentier Potato and Red Wine Jus
£28

Sides

Truffle and Parmesan Fries £5.5

Mashed Potato £5

Triple Cooked Chips, Grilled Tenderstem Broccoli, Mixed Salad £4

Pudding

Orange Sticky Toffee Pudding

Vanilla Ice Cream

£10

Apple Cheesecake

Caramel Ice Cream

£10

Pear Crème Brûlée

Pecan Cookie

£10

Deconstructed Black Forest Gateau

Cherry Sorbet

£10

Raspberry Bakewell Tart

Raspberry Sorbet

£10

Assiette of Desserts – serves two

A taste of everything

£28

Cheese Board

Quince Jelly, Truffle Honey

3 Cheeses for £16

Any additional £4 per cheese