



## Starter

**Grilled Queenie Scallops**, cheddar, gruyere, fresh breadcrumbs

Six 21 - Nine 29 - Twelve 38

**Fish Soup**, gruyere croute 16

**Shetland Mussels Mariniere**, sourdough 16

**Twice Baked Cheese Souffle**, parmesan cream 15

**Crab & Lobster Cocktail**, gazpacho shot 19

**Seared King Scallops**, pea purée, pancetta 20

**Crab on toast**, fennel & radish salad 17

**Smoked Salmon Terrine**, cucumber chive oil 9.5

**Chicken Liver Parfait**, sourdough 8.5

**Oysters (each)**

Classic 4

Rockefeller 5.5

All fish may contain bones. \*CONSUMING RAW OR UNDERCOOKED SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

\*\*\*Please inform your server if you have and allergies or dietary requirements\*\*\*

A discretionary service charge of 10% will be added to your bill, this is shared between all the staff



## Main

**Lobster, thermidor or roasted garlic butter**, salad, triple cooked chips, new potatoes or fries  
half 37, full 73

**Fish pie**, selection of fresh fish, gratinated potato, seasonal greens 25

**Beer battered haddock & chips**, tartare sauce, mushy peas 25

**Pan fried hake**, confit fennel, potato, celeriac purée, dry sherry sauce 32

**Lemon sole**, lemon & caper butter, new potatoes 37

**Chalk stream trout**, hen of the woods, broccoli, potato, fish cream 27

**Breaded fishcakes**, kale, herb fish sauce, French fries 23

**Pork chop**, carrot purée, Roscoff onion & fondant potato 31

**Roasted chicken**, parsnip purée, Parmentier potato & red wine jus 28

**Fresh rigatoni**, cherry tomato, ricotta, basil, crispy parsnips 18

**Gnocchi**, sundried tomatoes, toasted pine nuts, crispy cavolo nero & asparagus 19

**Grand reserve steak**, salad, peppercorn sauce, hand cut chips -10oz sirloin 41 / 8oz fillet steak 48

**Surf & turf**, fillet steak, half garlic lobster, salad, triple cooked chips - 79

## Side

Truffle & Parmesan Fries 5.5

Mashed Potato 5

Triple Cooked Chips 4

Grilled Tenderstem Broccoli 4

Mixed Salad 4

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## Dessert

**Sticky toffee pudding**, vanilla ice cream 10

**Strawberry pavlova**, strawberry sorbet 10

**Chocolate mousse**, passion fruit tuille, cocoa nibs 10

**Caramelised lemon tart**, frozen aerated white chocolate 10

**Vanilla panna cotta**, poached rhubarb 10

**Assiette of desserts – serves two**  
a taste of everything 28

**The Crab & Lobster Cheese board**, three cheeses, traditional trimmings 16  
additional cheese, 4 each