



Starter

Grilled queenie scallops, roast shallots, garlic herb butter, cheddar, Gruyere, fresh breadcrumbs
six 24, nine 32, twelve 42

Oak smoked chicken Caesar salad, Caesar dressing, anchovies, Cos lettuce, croutons 17

Soup of the day, toasted sourdough 12(V)

Grilled red mullet, shellfish bisque 16

Shetland mussels mariniere, sourdough 14 / Main course with fries 28

Twice baked cheese souffle, parmesan cream, spinach 15 (V)

Crab Tian, heritage tomato, pickled kohlrabi, chive oil 20

Tomato and avocado bruschetta 14 (V)

Smoked salmon tartare, cucumber, capers 19

Seared king scallops, pea purée, pancetta 20

Chicken liver parfait, pickled blackberry, raspberry gel 15

Classic Oysters

three 12, six 24, nine 32, twelve 42



Main

Lobster with queenie scallops & king prawns, salad, triple cooked chips, new potatoes or fries
(Thermidor or roasted garlic butter)

half 45, full 85

Fish pie, selection of fresh fish, gratinated potato, seasonal greens 29

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

Chalk stream trout, hen of the woods, broccoli, potato, fish cream 28

Halibut, cauliflower puree, broccoli, roasted almond dressing 36

Pan fried seabass, hot nicoise salad, new potatoes, fine beans, olives, sun blush tomatoes 25

Roasted chicken breast, parsnip purée, cavolo nero, parmentier potato & red wine jus 28

Gnocchi, sundried tomatoes, toasted pine nuts, crispy cavolo nero & asparagus 24 (V)

Grand reserve steak, Caesar salad, peppercorn sauce, hand cut chips -10oz sirloin 45 / 8oz fillet 53

Fishcakes, kale, fish cream, skinny fries 25

Beer battered haddock & triple cooked chips, tartare sauce, mushy peas 25

Wild mushroom & black truffle ravioli, crème fraîche, parmesan, 26 (V)

Surf & Turf, fillet steak, half garlic lobster, queen scallops, king prawns, Caesar salad,
triple cooked chips 91

Lamb rump, pea puree, potato, baby veg & minted jus 33

Catch of the day – Please ask your server

Sides

Truffle & parmesan fries 6.5 - Salt baked mash 6 - Triple cooked chips 5

Vegetable panaché 5 - Grilled Tenderstem broccoli 5 - Caesar salad 5.5



Dessert

Apple Tarte Tatin

Puff pastry, caramelized apples, vanilla ice cream

15

The Honey Plate

Honey panna cotta, honey cake, yoghurt, honeycomb, apricot ice cream

17

Baileys Cheesecake

Coffee cream, chocolate ice cream, sesame tuille

17

Pistacchio Delice (V&GF)

Chocolate & pistachio mousse, pistachio ice cream

16

Sticky toffee pudding

Fudge sauce, vanilla ice cream

15

Ice cream or sorbet,

A selection of home churned ice cream & sorbet, short bread

10

Cheese Board, a selection of three cheeses, served with all the trimmings

22