

## NIBBLES

**Nocellara Olives - 4.0**  
**Spiced Mixed Nuts - 4.0**  
**Salt & pepper Crisps - 3.5**  
**Warm Bread & Butter - 4.0**

## SHARING BOARDS

### FISH - 18

Smoked salmon, cured mackerel,  
Greenland prawns, roll mop herring,  
anchovies, warm focaccia & garlic aioli

### VEGETABLES - 14

Organic raw vegetables, hummus,  
stuffed sweet peppers, Italian olives,  
marinated tomatoes & tofu, warm  
tortilla (v) (n)

### MEAT - 18

Serrano ham, salami, baked Yorkshire  
ham, chicken liver parfait, pork pie,  
house pickles & warm focaccia (p)

### CHEESE - 17

Selection of 6 cheeses, truffle cheese  
mousse, crackers, membrillo, grapes,  
warm bread & whipped butter

## EGGS ALL DAY

### Eggs Benedict - 8

Crispy Yorkshire streaky bacon,  
warm muffin, poached hen's egg &  
hollandaise (p)

### Poached Eggs, Avocado - 8

Smashed avocado, cherry tomatoes,  
crumbled feta cheese & poached free  
range egg on toasted sourdough (v)

## CATCH OF THE DAY & TODAY'S SPECIAL

Ask your server for more details

## APPETISERS

### Pan Seared Scallops – 13

Three West Coast scallops,  
creamed leek, crisp bacon  
& chive butter sauce (p)

### Roast Artichoke Soup - 7

Celeriac & Jerusalem artichoke, olive  
tapenade, goat's cheese cracker (v)

### Cured Smoked Salmon – 8.5

Beetroot cured Loch Duart salmon,  
salmon blini, trout caviar with  
horseradish cream

### Chicken Liver Parfait – 8.5

Gressingham chicken liver parfait,  
celeriac & mustard, served on a  
toasted brioche

## MAINS

### Fish & Chips - 14

Deep fried haddock & chips, minted  
peas, tartare sauce

### Truffle Orzo- 12

Truffled orzo pasta, mascarpone,  
Parmesan, spinach, garlic & parsley  
persillade (v)

### Scottish Salmon - 14

Roast salmon, celeriac & potato  
fricassé, bouillabaisse

### Pork Belly - 15

Greens, creamed potato, crispy sage  
served in sauce diable (p)

## SIDES - 4.5

Espelette chilli & Parmesan French fries  
Truffled mac n' cheese,  
Winter greens  
Buttered heirloom carrots  
Tomato & onion salad

## SALADS

### Caesar – 7.5

Gem hearts, parmesan, garlic cream,  
herb croutons (v)  
*Add Chicken - 4.5*  
*Add Prawns – 6*

### Grilled Tuna – 8.5

Seared yellowfin tuna, avocado,  
mizuna, pickled radish, sesame  
dressing

### Buffalo Mozzarella & Heirloom Tomatoes - 7.5

Laverstoke Park buffalo mozzarella,  
San Marzano tomato, basil pesto (v)  
*Add Serrano ham (p) – 3.5*

### Endive Salad – 7.5

Chicory, poached pear & Yorkshire  
blue, beetroot, caramelised walnuts

## SANDWICHES

### Open Steak Sandwich - 12.5

Chargrilled 5oz beef striploin, sweet  
mustard mayonnaise, pickled onions  
& wild shoots served on toasted  
focaccia

### Lobster Shellfish Roll - 17

Lobster, crab, prawns & brown  
shrimp, little gem, mary rose sauce

### BLT - 9.5

Crispy smoked bacon, tomato, lettuce  
& mayonnaise served on a brioche  
croissant bun (p)

## FRUITS DE MER

### Rock Oysters

Lemon, tabasco & shallot vinegar  
**6 for 15      12 for 27      18 for 40**

### Shetland Mussels (400g) - 14

Garlic, shallots, white wine & crème  
fraiche

### Garlic Roast Prawns - 12

Garlic herb butter & lemon

### Seafood Platter for Two - 75

4 Rock oysters, 6 tiger prawns, 400g  
Shetland mussels, whole grilled  
lobster in a white wine & crème  
fraiche sauce served with french fries  
& warm bread

## CHARCOAL GRILL

**We use the finest grass-fed Scottish  
beef which is aged for a minimum of  
30 days**

### Cheese Burger | 180g - 12

Smoked bacon, cheese,  
crisp lettuce & red onion, tomato  
relish, Sriracha mayo, served on a  
brioche bun (p)

### Flat Iron Steak | 200g - 18

French fries & béarnaise sauce

### Native Lobster | 550g

Garlic herb butter & charred lemon  
**Half 20      Whole 40**

## SAUCES - 3.5

Béarnaise | Red wine  
Truffle infused hollandaise  
Peppercorn | Blue cheese  
Garlic & herb butter