

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 3 cheeses, truffle cheese mousse, crackers, grapes, warm bread & whipped butter

EGGS ALL DAY

Eggs Benedict – 8.5

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

Poached Eggs, Avocado – 8.5

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

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 – 12.5

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 - 14

French fries, 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