

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, rabbit & ham hock terrine, pork pie, house pickles & warm focaccia (p)

CHEESE - 18

Selection of 6 cheeses with traditional accompaniments

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)

APPETISERS

Pan Seared Scallops - 15

West Coast scallops, pea puree, black pudding crumb & a wild garlic foam

Spring Pea Velouté - 7.5

Goats cheese, black pepper scone

Cured Smoked Salmon - 10.5

Dill potatoes, red onions, and radish shavings

Rabbit and Ham Hock Terrine - 8.5

Carrots, gherkin, prune chutney, country toast

MAINS

Fish & Chips - 14

Deep fried haddock & chips, minted peas, tartare sauce

Truffle Orzo - 14

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

Scottish Salmon - 15

Roast salmon, spinach and ricotta tortellini, peas and wild garlic

Pork Belly - 15

Roast ratte potatoes with chilli and garlic broccoli served in sauce diable (p)

SIDES - 4.5

Espelette chilli & Parmesan French fries
Truffled mac n' cheese,
Spring 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 - 15.5

Avocado, cucumber, 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

Lobster Salad - 18

Butter lettuce, asparagus and a chilli basil dressing

SANDWICHES

Open Steak Sandwich - 14

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

Lobster Shellfish Roll - 17

Lobster, prawns & brown shrimp, little gem, marie 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 16 12 for 32

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 - 20

French fries & béarnaise sauce

Native Lobster | 550g

Garlic herb butter & charred lemon
Half 20 Whole 40

SAUCES - 2.75

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

CATCH OF THE DAY &

TODAYS SPECIAL

Ask your server for more details