



STARTERS

Isle of Wight Tomato Gazpacho / Lovage (vg/gf)	£10.00
English Asparagus / Slow Poached Burford Brown Hens Egg, Hollandaise (v/gf)	£14.00
Sear'd Diver Caught Scallops / Samphire, Chive Butter (gf)	£18.00
Halibut Ceviche / Mango & Passion Fruit, Tomato, Corn & Red Onion	£17.00
Ham Hock & Chicken Terrine / Piccalilli, Young Leaves, Sourdough Toast	£12.00
Aged Beef Tartare / Smoked Mayo, Soft Boiled Egg, Grilled Sourdough	£16.00
Avocado & Beetroot Salad / Heritage Beets, Puffed Rice, Coriander & Hazelnut Dressing (vg/gf)	£12.00
Duck Liver Parfait / Celeriac Remoulade, Cornichons, Melba Toast	£15.00

SEAFOOD

Rock Oysters / Condiments (gf)	6/£15- 9/£20- 12/£24
Dorset Crab on Toast / Brown crab mayo	£16.00
Large Shell-On Crevettes & Black Atlantic prawns / Marie Rose & Aioli (gf)	£18.00
Six Queenie Scallops 'Ceviche' / Lemon Olive Oil, served on Ice (gf)	£18.50
Lobster Thermidor Half or Whole (gf)	£32.00 / £64.00
Stuffed Whole Seabass / to share for two (gf)	per person £32.00
Seafood Platter:	£75.00
Crevettes, Halibut Ceviche, Black Atlantic prawns, Handpicked Crab, Oysters, Queenie Scallop Ceviche & Condiments	<i>*add Half Steamed Lobster</i> £30.00

MAINS

Roast Herb Fed Chicken 'Wellington' / Pea Purée, Wild Mushroom & Tarragon Sauce (gf)	£28.00
Pan Fried Chalk Stream Trout / Wilted Spinach, Champagne Velouté (gf)	£27.00
Grilled Turbot Steak / Creamy Leeks, Caviar Sauce (gf)	£38.00
Slow Roast Butternut Squash / Grilled Artichoke, Saffron & Herb Tabbouleh, Sauce Vierge, Aioli (vg/gf)	£23.00
Sear'd Five Spice Duck Breast & Confit Leg / Summer Vegetable Ragout, Light Mustard Sauce (gf)	£30.00
Ale Battered Haddock / Minted Peas, House Tartar, Triple Cooked Chips	£22.00
Morel Mushroom 'Vol au Vent' / Green & White Asparagus, Burford Brown Hens Egg, Spinach, Puff Pastry (v)	£26.00
Skylon Cheeseburger / Mustard, Slaw, Gochujang relish, Triple Cooked Chips	£17.00
	<i>* add Treacle Cured Bacon</i> £4.00
	<i>* add Glazed Pulled Beef Shin</i> £8.00

GRILLS - All served with fries or salad

New Seasons Colne Valley Lamb Cutlets & Lambs Kidney / Mint Relish (gf)	£32.00
350g 42 Day Dry Aged Sirloin Steak (gf)	£35.00
250g 21 Day Dry Aged Fillet Steak / Cut from the Chateau (gf)	£38.00
1000g 45 Day Dry aged Double Bone In Ribeye / to share for two	per person £39.00
	<i>*Make it Surf & Turf - add Half / Whole Lobster Thermidor for</i> £28.00 / £56.00

SAUCES

Béarnaise, Peppercorn, Chimichurri, Red Wine or Sauce Vierge	each £2.50
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SIDES

Summer Vegetables / Asparagus, Peas, Broad Beans & Mangetout Peas (v/gf)	£4.50
Spinach / Garlic Butter (v/gf)	£4.50
Green Beans, Olive Oil & Shallots (v/gf)	£4.50
Jersey Royal Potatoes / Mint (v/gf)	£4.50
Sweet Potato Fries / Herb Aioli (vg/gf)	£4.50
Hand Cut chips / Truffle Parmesan (gf)	£5.50

*If you have any food allergies or intolerances, please speak to your waiter before ordering.
Please be aware that traces of allergens used in our kitchen may be present.
All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.*