MENU



STARTERS

CARAMELISED PEAR, stilton, toasted walnuts, beetroot purée (v)	8
GOAT'S CHEESE soufflé with dressed leaves (v)	9.5
POTTED PORK rillette with apple salsa and toasted crouton	9.5
GRILLED BABY OCTOPUS with mango salsa and chilli lime	10
dressing	
TORCHED MACKEREL, salted cucumber and horseradish	10
dressing	
STEAK TARTARE and toasted crouton	10.5

MAINS

HOT SMOKED SALMON NIÇOISE SALAD as starter or main	11/17
SWEET POTATO ROSETTE, broad bean broth, pomegranate,	15
baby chard, toasted walnuts (v)	
BURRATA, fennel and mandarin salad (v)	16
BAVETTE STEAK with Caesar salad	18
CATCH OF THE DAY with tartare sauce, crushed minted peas,	19.5
torched lemon and homemade triple cooked chips	
GORGONZOLA AND BACON burger, house slaw, French fries	20
and dressed salad	
HALF A CHICKEN, lemon and herb spatchcocked, red cabbage	25
slaw, fries, garlic aioli	
PAN-FRIED SEABASS and red mullet, Chartreuse potatoes, baby	28
fennel, blood orange	

MENU



SIDES

HOUSE MIXED SALAD	4
SAUTEED PEAS and leeks	4
CHUNKY CHIPS or French fries	4
GARLIC AND HERB ROASTED POTATOES	4
DESSERTS	
ETON MESS with fresh berry coulis and micro mint	10
BLUEBERRY CHEESECAKE with summer fruit compôte, coulis	10
CHOCOLATE TORTE with salted caramel and pistachio crumb	10
ENGLISH and FRENCH CHEESE PLATE with chutney and grapes	10.5
ICE CREAMS and SORBETS - ask your waiter for flavours	5

PANINI

LUNCHTIME ONLY, served with salad and fries

THE FORAGER: wild mushrooms, garlic, spinach, gorgonzola - 12

VEGGIE SUPREME: aubergine, courgette, peppers, red onion,

pesto and haloumi - 12

TUNA MELT: tuna, sweetcorn, mozzarella - 14

SMOKEY CHICKEN: smoked chicken, sweetcorn, bacon,

mozzarella - 14

AMERICANO: chicken, bacon, tomato, pickles and American

cheese - 14