



## Starters

<b>Soup of the Day</b> (v) (gf) .....	<b>£8</b>
<b>Guernsey Oysters</b> (gf) (df) .....6 for <b>£12</b> / 12 for <b>£24</b> Choice of Shallot <i>or</i> Champagne and Fennel Dressing	
<b>Shrimp Skagen</b> .....	<b>£12</b>
Toasted Sourdough, Lemon Purée, Salmon Roe	
<b>Tuna</b> (gf) .....	<b>£11.50</b>
Sesame, Cherry Tomatoes, Wakame, Wasabi Mayo, Crispy Rice Noodles	
<b>Burrata</b> (v) .....	<b>£11</b>
Confit Onion Marmalade, Tomato, Crispy Chilli Oil, Garlic Toast, <i>add</i> Prosciutto <b>£1.50</b>	
<b>Harbourne Blue Goat's Cheese Soufflé</b> (v) .....	<b>£10</b>
Walnut, Watercress and Poached Pear Salad, Grated Parmesan	
<b>Cold Seafood Plate</b> (gf) (df) .....	<b>£15</b>
White Guernsey Crab Meat, Prawns, Local Oyster, Smoked Salmon, Squid Salad, Shallot Vinegar, Lemon	
<b>Local White Crab Meat</b> (gf) .....	<b>£13.50</b>
Brown Crab Mayo, Pickled Cucumber Salad, Radish, Avocado, Sourdough Toast	
<b>Crispy Potato and Black Pudding</b> .....	<b>£11.50</b>
Slow Cooked Duck Egg, Nduja, Leek and Potato Foam, Edamame Bean Salsa	
<b>Fillet of Beef Carpaccio</b> (gf) .....	<b>£13.50</b>
Dill and Thyme Emulsion, Wild Mushrooms, Truffle, Butternut Squash, Parmesan	



## Mains

<b>Moules</b> (gfo) (dfo) . . . . .	(s) <b>£11</b> / (m) <b>£18</b>
White Wine, Shallots, Garlic, Double Cream, Parsley	
<b>Scallops</b> (dfo) . . . . .	(s) <b>£12</b> / (m) <b>£23</b>
Pineapple Chimichurri, Mango Chilli Ketchup, Compressed Pineapple, Chorizo, Salted Peanuts, Coriander	
<b>Côte de Boeuf for Two</b> (800g-1kg including bone) . . . . .	<b>£70</b>
served with Béarnaise <i>or</i> Peppercorn, Hand Cut Chips <i>or</i> Skin On Fries, Seasonal Vegetables, Onion Rings	
<b>Chateaubriand for Two</b> (approx. 700/800g) . . . . .	<b>£69</b>
served with Béarnaise <i>or</i> Peppercorn, Hand Cut Chips <i>or</i> Skin On Fries, Seasonal Vegetables, Onion Rings	
<b>Aged Fillet of Beef</b> (gfo) (dfo) . . . . .	<b>£36</b>
Ox Cheek Croquette, Crispy Potato, Asparagus, Grilled Mushroom, Caramelized Onion Jus	
<b>Wild Garlic and Parmesan Gnocchi</b> (v) . . . . .	<b>£19</b>
Ricotta and Parmesan Cream, Spinach, Asparagus, Peas, Sage, Grilled Courgette, Toasted Seeds	
<b>Mushroom and Cauliflower Risotto</b> (v) . . . . .	<b>£19</b>
Pickled and Grilled Mushrooms, Roasted Cauliflower, Goat's Cheese, Hazelnuts, Herb Oil	
<b>Fillet of Turbot</b> . . . . .	<b>£34</b>
Asparagus, Morel Mushrooms, Black Garlic Puree, Mussels, Mushroom Consommé	
<b>Monkfish Fillet</b> . . . . .	<b>£33</b>
Sweetcorn and Kombu Purée, Corn Rib, Spinach, Potato Fondant, Preserved Lemon Butter Sauce, Exmoor Caviar	
<b>Half or Whole Lobster</b> . . . . .	<b>£23</b> half / <b>£46</b> whole
Cold with Lemon Mayo <i>or</i> Hot with Wild Garlic Butter <i>or</i> Lemon and Dill Butter, Salad	
<b>Lamb Fillet</b> . . . . .	<b>£32</b>
with Braised Lamb Shoulder and Wild Garlic, Spinach and Parmesan Pearl Barley, Glazed Roscoff Onion, Lamb Jus	
<b>Marinated Duck Breast</b> . . . . .	<b>£30</b>
Smoked Beetroot, Plum Ketchup, Confit Duck and Potato Croquette, Fig, Jus	

## Sides

<b>Creamed or Buttered Spinach</b> . . . . .	<b>£5</b>	<b>Seasonal Greens</b> . . . . .	<b>£5</b>
<b>Skin On French Fries</b> . . . . .	<b>£5</b>	<b>Tenderstem Broccoli, Smoked Almond and Orange Butter</b> . . . . .	<b>£5</b>
<b>Hand Cut Chips</b> . . . . .	<b>£5.50</b>	<b>Salad, Lemon Dressing</b> . . . . .	<b>£4.50</b>
<b>Potato Dauphinoise</b> . . . . .	<b>£5.50</b>	<b>Home Baked Bread</b> . . . . .	<b>£4</b>
<b>Jersey Royals</b> . . . . .	<b>£8</b>		



## Desserts

<b>Apple and Pear Crumble Tart</b> .....	<b>£9.25</b>
Raspberry Gel, Custard Ice Cream	
<b>Cappuccino Brûlée</b> .....	<b>£9.50</b>
Vanilla Diplomat, Milk Foam, Cinnamon Doughnut	
<b>Lemon and White Chocolate Cheesecake</b> .....	<b>£9.50</b>
White Chocolate Crèmeaux, Pickled Blackberries, Blackberry Ripple Ice Cream	
<b>Spiced Carrot Cake Roll</b> .....	<b>£9.50</b>
Mascarpone, Salted Caramel, Roasted Pineapple	
<b>Dark Chocolate Parfait</b> .....	<b>£9.50</b>
Almond Cream, Orange, Cocoa Nib Tuilles	
<b>Ice Cream</b> (gfo) .....	<b>£7.50</b>
Choose from:	
• <b>Vanilla • Dark Chocolate • Salted Caramel • Cookie Dough</b>	
• <b>Custard • Blackberry Ripple</b>	
<b>Sorbet</b> (gfo) .....	<b>£6.50</b>
Choose from:	
• <b>Coconut • Passionfruit • Raspberry • Mango • Lemon</b>	
<b>Cheese Selection</b> (gfo) .....	<b>£9</b> for 3 / <b>£14.50</b> for 5
Served with Celery, Grapes, Pickled Walnuts, Quince, Pear Chutney, Oatcakes, Rye Crisp Bread	
Choose from:	
<b>Auld Lochnagar</b> <i>Cairngorm Mountains, Scotland</i> Hard, Crumbly, Unpasteurised Cow's Milk	
<b>Beauvale</b> <i>Cropwell Bishop</i> Soft Blue, Pasteurised Cow's Milk	
<b>Berkswell</b> <i>West Midlands</i> Firm Crumbly, Unpasteurised Sheep's Milk	
<b>Colsten Bassett</b> <i>Nottinghamshire</i> Creamy Blue, Pasteurised Cow's Milk	
<b>Winslade</b> <i>Hampshire</i> Soft and Goopy, Pasteurised Cow's Milk, Vegetarian	
<b>Smoked Brie</b> <i>Cotswolds</i> Applewood Smoked, Soft and Buttery, Pasteurised Organic Cow's Milk, Vegetarian	
<b>Ticklemore</b> <i>Sharpham, Totnes</i> Light, Firm and Chalky, Pasteurised Goat's Milk, Vegetarian	
<b>Trufflyn</b> <i>AshLynn</i> Soft with Truffle, Pasteurised Goat's Milk, Vegetarian	
<b>Strathearn</b> <i>Perthshire, Scotland</i> Semi Soft, Washed in Glenturret Single Malt Whisky Brine, Pasteurised Cow's Milk, Vegetarian	
<b>Oxford Isis</b> <i>Oxfordshire</i> Sticky and Soft, Pasteurised Cow's Milk, Vegetarian	