



## Starters

|                                                                                         |                     |
|-----------------------------------------------------------------------------------------|---------------------|
| <b>Soup of the Day</b> (v)(gf)(df) .....                                                | <b>£8</b>           |
| Daily Made                                                                              |                     |
| <b>Herm Oysters (Local)</b> (gf)(df) .....                                              | 6 for <b>£12.50</b> |
| Shallot Vinaigrette, Green Grapes and Tarragon Dressing                                 |                     |
| <b>In-House Cured and Smoked Sea Bream Fillet</b> (gf)(dfo) .....                       | <b>£13.50</b>       |
| Lime Crema Fresh, Herb Oil, Chives                                                      |                     |
| <b>Burrata</b> (v)(gf) .....                                                            | <b>£14.50</b>       |
| Grilled Artichoke, Confit Tomato, Olive Tapenade                                        |                     |
| <b>Crispy Guernsey Octopus</b> .....                                                    | <b>£12</b>          |
| Saffron Potato Cream, Pimento de la Vera, Crispy Savoy Cabbage                          |                     |
| <b>Baby Spinach and Berry Salad</b> (v)(vg)(gf) .....                                   | <b>£10</b>          |
| Plums, Fresh Berries, Agave Vinaigrette, Seeds                                          |                     |
| <b>Vitello Tonnato</b> (gf) .....                                                       | <b>£15</b>          |
| Salmon Cut Beef, Tuna Mayo Sauce, Jus, Crispy Capers                                    |                     |
| <b>Beef Tartare</b> (gfo)(df) .....                                                     | <b>£17</b>          |
| served Raw, Dijon Mustard, Capers, Chives, Cured Grated Egg Yolk, Horseradish, Crostini |                     |
| <b>Comtè Cheese Soufflé</b> (v) .....                                                   | <b>£13</b>          |
| Cherry Tomato Chutney, Balsamic Vinegar Reduction, Rocket                               |                     |
| <b>Smoked Duck</b> (gf)(df) .....                                                       | <b>£14</b>          |
| Charred Duck Breast, Cherry Reduction, Crispy Shallots                                  |                     |
| <b>Crispy Egg, Asparagus and Hollandaise</b> (v) .....                                  | <b>£13.50</b>       |
| Guernsey Egg, 36-Month Parmigiano Reggiano                                              |                     |

Dietary key: **(v)** vegetarian | **(vg)** vegan | **(vgo)** vegan option | **(df)** dairy free | **(dfo)** dairy free option  
**(gf)** gluten free | **(gfo)** gluten free option

For tables of 8 or more, a discretionary 10% service charge will be added to the final bill



## Mains

|                                                                                                                                                                                                  |  |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|
| <b>Moules</b> (gfo) (dfo) . . . . .(s) <b>£11.50 / (b) £21</b><br>Dill-Infused Guernsey Cream, Shallots, White Wine, Tarragon                                                                    |  |
| <b>Pan-Seared Local Scallops</b> (gf) . . . . .(s) <b>£14.50 / (b) £29.50</b><br>Celeriac and Pickled Green Apple Purée, Seaweed Dust, Crispy Leeks                                              |  |
| <b>Herb-Crusted Lamb Rack</b> . . . . . <b>£38</b><br>Carrot, Onion, Parmesan and Potato Rosti, Jus                                                                                              |  |
| <b>Grass Fed Beef Fillet (8oz)</b> (dfo)(gfo). . . . . <b>£39</b><br>Chunky Fries<br><b>add</b> Béarnaise <b>or</b> Peppercorn <b>or</b> Anchovy Butter <b>or</b> Garlic Butter for <b>£2.50</b> |  |
| <b>Chateaubriand for Two</b> ( <i>ask for today's availability</i> ) (gf)(dfo) . . . . . <b>£15 per 100g</b><br>served with Béarnaise <b>or</b> Peppercorn, Chunky Fries                         |  |
| <b>Crab Risotto</b> (gf)(df) . . . . . <b>£29</b><br>Carnaroli Rice, Local Crab Meat, Burnt Chive Oil , Herbs                                                                                    |  |
| <b>Hot Seafood Plate</b> (df). . . . . <b>£45</b><br>Moules, Clams, Calamari, Red Mullet, Tiger Prawns, Tomato Sauce, Fregola                                                                    |  |
| <b>Fritto Misto</b> (df). . . . . <b>£28</b><br>Fried Calamari, Red Mullet, Prawn, Courgette, Lemon                                                                                              |  |
| <b>Pan-Seared Turbot</b> (gf). . . . . <b>£38.50</b><br>Cauliflower Cream, Confit Leeks, Chive Oil                                                                                               |  |
| <b>La Reunion Fish and Chips</b> . . . . . <b>£32</b><br>Cod Fillet, Prawn Mousse, Mushy Peas, Triple Cooked Chips,<br>Homemade Tartare Sauce, Lemon Gel                                         |  |
| <b>Chicken Kiev Cordon Bleu</b> . . . . . <b>£30</b><br>Aged Cheddar, Serrano Ham, Truffle Sauce                                                                                                 |  |
| <b>Butternut Squash Gnocchi</b> (v) (vgo) . . . . . <b>£22</b><br>Pecan Nuts, Blue Cheese, Mushrooms, Crispy Sage                                                                                |  |

## Sides

|                                                           |                                                                               |
|-----------------------------------------------------------|-------------------------------------------------------------------------------|
| <b>Pink Fir Potato</b> (dfo) . . . . . <b>£6</b>          | <b>Tenderstem Broccoli, Smoked Almond and Horseradish</b> . . . . . <b>£6</b> |
| <b>Creamed Spinach</b> (gf). . . . . <b>£6</b>            | <b>Chopped Green Salad</b> (vg). . . . . <b>£6</b>                            |
| <b>Triple Cooked Chips</b> . . . . . <b>£6</b>            | <b>Mac and Cheese</b> . . . . . <b>£7</b>                                     |
| <b>Glazed Carrots</b> (vgo). . . . . <b>£6</b>            | <b>Truffle Mac and Cheese</b> . . . . . <b>£9</b>                             |
| <b>Home-Baked Bread</b> . . . . . <b>£4.20</b>            |                                                                               |
| <b>Buttered Seasonal Greens with Capers</b> . . <b>£7</b> |                                                                               |

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## Desserts

**Blackberry Cheesecake** ..... £10

Orange Gel, Cinnamon Creme Diplomate, Pear Sorbet, Pink Grapefruit

**Passion Fruit Iced Roll** (gfo) ..... £10

Coconut Tapioca Pudding, Pineapple Crisp, Mango Salsa

**Dark Chocolate and Hazelnut Brownie** (gf) ..... £10

Milk Chocolate Crèmeux, Hazelnut Brittle, Cocoa Nibs, Vanilla Ice Cream

**Traditional Tiramisu** ..... £9

Mascarpone Cream, Coffee Syrup, Savoy Biscuit, Cocoa Powder

**Coffee Crème Brûlée** (gfo) ..... £9.50

Vanilla Cream, Whipped Caramel, Doughnut, Milk Foam

**Ice Cream** (2 scoops)(gfo) ..... £7.80

Choose from:

• **Vanilla** • **Raspberry Ripple** • **Salted Caramel** • **Cookie Dough**

• **Milk Chocolate** • **Peanut Butter**

**Sorbet** (2 scoops)(gfo)(df) ..... £6.80

Choose from:

• **Coconut** • **Mango** • **Strawberry** • **Pear** • **Lemon**

**Cheese Selection** (gfo) ..... £9.50 for 3 / £15 for 5

Served with Celery, Grapes, Pickled Walnuts, Quince, Pear Chutney, Oatcakes, Rye Crisp Bread

Choose from:

**Tunworth Hampshire** Soft/Semi Soft, An 'ode' to Camembert with a Unique, Cleaner, Smoother Taste, Pasteurised Cows Milk, Animal Rennet

**Stinking Bishop Gloucestershire** Soft, Distinctive, Characteristic Flavour, 'stinking' Aroma, Pasteurised Cows Milk, Vegetarian Rennet

**Truffle Trove Snowdonia** Extra Mature Cheddar with Black Summer Truffle, Pasteurised Cows Milk, Vegetarian

**Rutland Red Leicestershire** Hard, Flaky, Sweet Caramelised Flavour, Pasteurised Cows Milk, Vegetarian

**Elsdon Goats Cheese Yorkshire** Hard Pressed, Delicate Flavour with a Refreshing Tang, Pasteurised Goats Milk, from a Single Herd in Yorkshire, Vegetarian

**Rosary Ash Goats Cheese Hampshire** Full Fat Soft Cheese with Charcoal, Clean, Fresh Flavour, Pasteurised Goats Milk, Vegetarian

**Bath Blue Bath** Blue Veined, Creamy, Organic Cows Milk, Animal Rennet, Pasteurised

**Yorkshire Blue North Yorkshire** Creamy, Sweet and Mild Blue Veined, Pasteurised Cows Milk, Vegetarian

**Smoked Northumberland Blagdon** Smooth Texture, Mild Smoky Flavour, Pasteurised Cows Milk, Vegetarian

**Lord of the Hundreds East Sussex** Hard cheese, Complex Sweet and Savoury Flavour, Unpasteurised Sheep's Milk, Vegetarian

**V:** Vegetarian   **VO:** Vegetarian Option   **VG:** Vegan   **VGO:** Vegan Option   **GF:** Gluten-Free

**GFO:** Gluten Free-Option   **DF:** Dairy Free   **DFO:** Dairy Free-Option