



Starters

Soup of the Day (v)(gf)(df)	£8
Daily Made	
Herm Oysters (Local) (gf)(df)	6 for £12.50
Shallot Mignonette	
Sea Bream Ceviche (gf)(df)	£15
Citrus and Chili Dressing, Strawberry Sauce, Cucumber and Strawberry Salsa, Chive Oil	
Burrata (v)(gf)	£14.50
Grilled Artichoke, Confit Tomato, Olive Tapenade	
Crispy Guernsey Octopus	£12
Saffron Potato Cream, Pimento de la Vera, Crispy Savoy Cabbage	
Baby Spinach and Berry Salad (v)(vg)(gf)	£10
Fresh Berries, Agave Vinaigrette, Seeds	
Beef Tataki (gf)(df)	£17
Ponzu Dressing, Wasabi Mayo, Pickled Daikon, Curly Spring Onion, Sesame Oil	
Beef Tartare (gf)(dfo)	£17
served Raw, Horseradish Cream, Egg Yolk Emulsion, Pickled Pear Onion Radish	
Comtè Cheese Soufflé (v)	£13
Parmesan Crisp, Parmesan Foam, Herb Salad, Chive Oil	
Smoked Duck (gf)(df)	£14
Charred Duck Breast, Cherry Reduction, Crispy Shallots	
Vegetable Gyoza (vg)	£9.50
Wakame, Shredded Nori, Chilli Oil, Spring Onion, Asian Broth	

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

A discretionary 10% service charge will be added to your bill. Thank you for supporting our team.



Mains

Moules (gfo) (dfo)(s) £11.50 / (b) £21 White Wine, Guernsey Cream, Shallots, Tarragon, Dill	
Pan-Seared Local Scallops (gf)(s) £14.50 / (b) £29.50 Celeriac Purée, Pickled Green Apple, Seaweed Dust, Crispy Leeks	
Lamb Rack (gf). £39.50 Potato Terrine, Sweet Potato Puree, Infused Lemon Grass, Courgette, Jus	
Grass Fed Beef Fillet (8oz) (dfo)(gfo). £39 Triple Cooked Chips, served with Béarnaise <i>or</i> Peppercorn <i>or</i> Jus <i>or</i> Garlic Butter add £2.50 for extra sauce	
Chateaubriand for Two (<i>ask for today's availability</i>) (gf)(dfo) £15 per 100g Triple Cooked Chips, served with Béarnaise <i>or</i> Peppercorn, <i>or</i> Jus <i>or</i> Garlic Butter add £2.50 for extra sauce	
Crab Risotto (gf)(dfo) £29 Carnaroli Rice, Local Crab Meat, Burnt Chive Oil , Herbs	
Hot Seafood Plate (dfo). £45 Moules, Clams, Calamari, Red Sea Bass, Tiger Prawns, Tomato Sauce, Fregola	
Fritto Misto £28 Fried Calamari, Sea Bass, Tiger Prawn, Courgette, Lemon, Lemon Mayonnaise	
Pan-Seared Turbot (gf). £38.50 Cauliflower Cream, Leeks Salad, Chive Oil, Lemon Gel	
Admiral's Catch. £32 Battered Cod with Prawn Mousse Filling, Mushy Peas, Triple Cooked Chips, Homemade Tartare Sauce, Lemon Gel	
Chicken Kiev Cordon Bleu £30 Smoked Mozzarella, Cheddar, Serrano Ham, Truffle Sauce	
Butternut Squash Gnocchi (v) (vgo) £22 Pecan Nuts, Blue Cheese, Mushrooms, Crispy Sage	

Sides

La Ratte Potatoes (dfo) £6	Broccoli Florets with Chilli & Garlic Butter (dfo). £6
French Fries £6	Chopped Green Salad (vg). £6
Honey Glazed Carrots (vgo)(gf) £6	Mac and Cheese £7
Buttered Seasonal Greens with Capers .. £7	Truffle Mac and Cheese £9
Creamed <i>or</i> Buttered Spinach (gf). £6	Home-Baked Bread. £4.20

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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

Eldon 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