

Nocellara green olives 6
Smoked almonds 6
Sourdough, salted butter 6.5

OYSTERS =

Jersey rocks, Channel Islands (no.2's)

Three 15: Six 29; Twelve 55

	STAR	TERS —	
Courgette, feta & pea tart summer leaves, herb oil v	12	Yellowfin tuna carpaccio sesame, wasabi, mango & ginger dressing	16
Isle of Wight tomatoes Stracciatella cheese, black olives, land cress, pesto pb	11	Fried buttermilk chicken chilli, spring onions, satay sauce	12
Crispy sesame king prawns	15	Fillet steak tartare egg yolk, shallots	15
Lobster & crab risotto cake citrus Hollandaise, dill	16	Suffolk charcuterie board coppa, chorizo, salami, pickles, grilled sourdough	12
	<u></u> МА	INS —	
North Sea halibut chorizo, peas, courgettes, brocolli purée, prawn bisque	28	Salt marsh lamb rack creamed potatoes, anchovy crusted heritage carrot, mint jus	38
Cornish lemon sole on the bone wild sea greens, new potatoes,	36	Fish & chips battered Newlyn Bay hake, triple cooked chips, crushed peas, tartare sauce	24
caper butter sauce		Double cheeseburger caramelised onions, pickles, fries	22
Roast heritage summer squash beetroot, macadamia cheese, hazelnut dressing pb	19	Grassroots farm, Berkshire, 45 day aged beef	
		Sirloin 250g	38
Chicken & avocado salad soft hen's egg, Parmesan, croutons, buttermilk dressing	20	Ribeye 250g	42
		Chateaubriand for two 600g Triple cooked chips, Béarnaise/peppercorn jus	86

SIDES -

6

Roast summer squash hazelnut dressing, toasted seeds v

Grilled broccoli chilli dressing pb

Heritage tomatoes shallots, basil, mustard dressing pb

Dressed green salad

Pecorino

Triple cooked chips

Parmesan, truffle v

Fries pb

v vegetarian | pb plant based



