

ALL DAY MENU

OYSTERS

Mersea Island, Essex
Jersey, Channel Isles

3 each
3.75 each

Colchester Native, Essex

5.75 each

Lindisfarne, Northumberland 3.25 each

*Served individually with your choice of dressing:
Classic mignonette – shallot and red wine vinegar
Citrus-ponzu or Vietnamese ginger and chilli*

SMALL PLATES

Sourdough & Somerset
Farmhouse Butter

2.5

Greek Olives

4.5

Pickled Orkney Herrings

10.5

Mustard & dill sauce, rye bread

Crispy Squid, Aioli

9

Dunkeld Smoked Salmon on Toast 8.5

Devilled Whitebait, Caper Mayo

7

Pata Negra Iberico Ham, Pickles

12.95

Sicilian Blood Orange,

Red Quinoa & Avocado Salad

9.75 / 17

Wild greens, olives, smoked almonds

Thrice Cooked Chips

5

LARGER PLATES

Triple Cheese Toastie

Glastonbury Twanger, Oglesheild,

English Alpine

7.5

With Iberico cured ham

15

Dunked Classic Oak Smoked Salmon

*Multiple award-winning salmon from the
Scottish Highlands*

17.5 / 25

London Burrata

Beetroot, black walnut, lovage pesto

14.5

Coronation Chicken

Avocado, fig and almond salad

16.25

7oz Fine Scottish Fillet Steak

Himalayan salt chamber dry aged,

béarnaise sauce

30

Cheese & Bacon Beef Burger

Triple cheese, dry cured Ayrshire bacon,

lemon-tarragon mayo

15.5

As everything is cooked to order please allow good time. If you have a limited amount of time available to enjoy your meal please inform a member of staff before you order. If you have any allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present. All prices include VAT of the current rate. A discretionary 12.5% service charge will be added to your bill.