

SUPPER & SHOW MENU

FIRST COURSES

Mersea Island Rock Oysters

Six oysters with your choice of dressing:

Classic mignonette–shallot & red wine vinegar, citrus–ponzu or ginger and chilli

Dunkeld Classic Oak Smoked Salmon

Multiple award–winning salmon from the Scottish Highlands

25ml noggin of The Macallan Fine Oak | 8.60 supplement

Roast Mini Dumfriesshire Blackface Haggis

Neeps, tatties, liquor

25ml noggin of Lower East Side Malt Whisky | 6 supplement

London Burrata

Beetroot, black walnut, lovage pesto

Pressed Pheasant, Rabbit & Ham Hock Terrine

Sourdough toast, celeriac and mustard remoulade

Crispy Squid, Chilli & Tellicherry Pepper

Cucumber pickle, lime and chilli mayo

Wild Green, Blood Orange & Avocado Salad

Red quinoa, olives and smoked almonds



MAIN COURSES

12oz Prime Ribeye Steak

35 day dry aged beef, thrice cooked chips, Béarnaise or peppercorn sauce

Fish of the Day

Daily fresh fish from the South Coast — please ask for details

Coronation Chicken

Avocado, fig and almond salad

Scottish Salmon & Smoked Haddock Fishcake

Curried–creamed leeks

Roast Dumfriesshire Blackface Haggis

Neeps, tatties, liquor

25ml noggin of Lower East Side malt whisky | 6 supplement

Roast Cauliflower, Tahini & Yoghurt

Pomegranate, almonds, coriander

Liguori Fettuccine

Italian Summer truffles, white truffle butter

Cheese & Bacon Burger

With triple cheese and dry cured Ayrshire bacon,

thrice cooked chips, lemon and tarragon mayo



SIDES

Thrice cooked chips | 5

Mashed potatoes, Somerset butter, dusle | 4.50

Wild mushrooms & lovage | 12

Bashed neeps, swede, carrot & black pepper | 4

Special vegetables of the day | market price

Broccoli, smoked olive oil | 5.25

Wild salad, vinaigrette | 5.50

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 you bill.