# 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

#### 120z 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

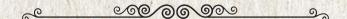
Pomegranate, almonds, coriander

#### 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

