

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

Asparagus, pimento peppers, salsa verde

Carpaccio of Juniper Cured & Smoked Wild Venison

Scottish chanterelles, truffle mayo, parmesan

Crispy Squid, Chilli & Tellicherry Pepper

Cucumber pickle, lime and chilli mayo

Wild Green, Avocado & Berkswell Ewes' Cheese Salad

Buckwheat nibs, lime honey, mustard



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

Cold Poached Seatrout & Early Potato & Horseradish Salad

Coastal herb salsa verde, cold pressed olive oil

Roast Dumfriesshire Blackface Haggis

Neeps, tatties, liquor

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

Harissa, Vegetable & Labneh Strudel

Asparagus, peas, mint

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, dulse | 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

Green leaf salad, vinaigrette | 4.25