

ALL DAY MENU

OYSTERS

Mersea Island, Essex
Jersey, Channel Isles

3.5 each
3.75 each

Cumbrae, Ayrshire, Scotland 3.95 each
Lindisfarne, Northumberland 3.75 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

Marinated Greek Olives

3.95

Pickled Orkney Herrings
Mustard and dill sauce, rye bread

12.5

Crispy Squid, Aioli

9

Dunkeld Smoked Salmon on Toast

8.5

Devilled Whitebait, Caper Mayo

7

Pata Negra Iberico Ham, Pickles 12.95

Wild Green, Avocado & Berkswell

Ewes' Cheese Salad 12.75 / 25
Crispy curried chickpeas, lime honey, mustard

Thrice Cooked Chips 5.5

Fire Roast Smoked Almonds 4.25

Beer Sticks 4.5

LARGER PLATES

Welsh Rarebit

Triple cheese, Worchester sauce

11

Dunked Classic Oak Smoked Salmon

*Multiple award-winning salmon from the
Scottish Highlands*

17.5 / 25

London Burrata

Smoked Capia pepper pesto, salsa verde

14.5

Coronation Chicken

Avocado, fig and almond salad

18.5

8oz Fine Scottish Fillet Steak

*Himalayan salt chamber dry aged,
béarnaise sauce*

32

Cheese & Bacon Beef Burger

*Triple cheese, dry cured Ayrshire bacon,
lemon-tarragon mayo*

16

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 13.5% service charge will be added to you bill.