

ALL DAY MENU

OYSTERS

Mersea Island, Essex	11.5(three) / 21(six)	Rossmore, Cork, Ireland	12.5(three) / 23(six)
Jersey, Channel Isles	12(three) / 22(six)		

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

SMALL PLATES

Sourdough Bread from the St John Bakery	4.95	Dunkeld Smoked Salmon on Toast	8.5
<i>Served with Somerset butter, seaweed tapenade</i>		Devilled Whitebait, Caper Mayo	10
Greek Olives	4.25	Crispy Fried Arancini	8.95
<i>Kalamata, early harvest Halkidiki</i>		<i>Sicilian rice balls, Alpine cheese, harissa</i>	
Pickled Orkney Herrings	14.75	Pata Negra Iberico Ham, Pickles	15
<i>Mustard and dill sauce, rye bread</i>		Thrice Cooked Chips	5.5
Wye Valley Asparagus, Avocado, Crispy Hen's Egg	15 / 28	Almonds	4.5
<i>Beetroot, olives, dill salad cream</i>		<i>Fire roast and smoked</i>	
Crispy Squid, Aioli	12	Beer Sticks	4.95
		<i>Pork, chilli and fennel</i>	

LARGER PLATES

Welsh Rarebit	11.5	London Burrata	16.75
<i>Triple cheese, Worcester sauce</i>		<i>Asparagus, pimento peppers, wild garlic</i>	
Dunkeld Classic Oak Smoked Salmon	18.75 / 27	8oz Fine Scottish Fillet Steak	39.5
<i>Multiple award-winning salmon from the Scottish Highlands</i>		<i>Himalayan salt chamber dry aged, béarnaise sauce</i>	
Buttermilk Chicken 'Milanese'	26.75	Cheese & Bacon Beef Burger	19.5
<i>Crisp parmesan and lemon crumb, rocket, red onion</i>		<i>Triple cheese, dry cured Ayrshire bacon, lemon-tarragon mayo</i>	

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 your bill.