

# 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 Sherry Cask Matured whisky I 6.4 supplement*

### **Roast Mini Dumfriesshire Blackface Haggis**

*Neeps, tatties, liquor*

*25ml noggin of Sherry Cask Matured whisky I 6.4 supplement*

### **London Burrata**

*Smoked Capia pepper pesto, salsa verde*

### **Carpaccio of Gin & Juniper Cured Scottish Wild Venison**

*Black truffle mayo, aged Parmesan, rocket*

### **Crispy Squid, Chilli & Tellicherry Pepper**

*Cucumber pickle, lime and chilli mayo*

### **Wild Green, Avocado & Berkswell Ewes' Cheese Salad**

*Crispy curried chickpeas, 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*

### **Seatrout & Smoked Finnan Haddock Fishcake**

*Creamed leeks, Sorrel velouté sauce*

### **Roast Dumfriesshire Blackface Haggis**

*Neeps, tatties, liquor*

*25ml noggin of Sherry Cask Matured whisky I 6.4 supplement*

### **Isle of Wight Tomato Tart, Eastbourne Goats Cheese & Basil**

*Rocket, pinenuts, cold press olive oil*

### **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*

### **Lemon, Garlic & Basil Marinated Chicken Breast**

*Summer chopped salad, chickpeas and tarragon*



## SIDES

*Thrice cooked chips | 5.5*

*Mashed potatoes, Somerset butter, dusle | 5.5*

*Wild mushrooms & lovage | 12*

*Bashed neeps, swede, carrot & black pepper | 5*

*Special vegetables of the day | market price*

*Cornish early new potatoes, seaweed butter | 5.5*

*Broccoli, smoked olive oil | 5.25*

*Wild salad, vinaigrette | 5.5*

*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.*