# 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

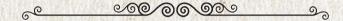
Black truffle mayo, aged Parmesan, rocket

#### 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

#### 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

#### 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

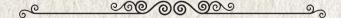
Italian Summer truffles, white truffle butter

#### 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

