







WITH DUS FROM SAXON SOUN

S FOR THE TABLE

BOISDALE SODA BREAD 6.95 Somerset butter, seaweed

CROQUETAS (2) 5.5 Ham knuckle, triple cheese

OLIVES & ALMONDS

10

6.5 **SALAMI STICKS** Pork, chilli and fennel

5.5

TRUFFLE, ROSEMARY & PARMESAN CHIPS Truffle aioli

10

18

24.5

24

45

18

STARTERS

tapenade

WEST INDIAN SALTFISH FRITTERS

Hot & spicy dipping sauce

DUNKELD CLASSIC OAK SMOKED SALMON

Multiple award-winning salmon from the Scottish Highlands

17.25

DEEP-FRIED WHITEBAIT

Yellow scotch bonnet and pineapple mayo

13.5 16.5 CRISPY SQUID, CHILLI & TELLICHERRY PEPPER Cucumber pickle, lemon, sriracha mayonnaise

19.5 **LONDON BURRATA** Salt baked beetroot, sorrel, dressed lentils

CIDER-BAKED BEETROOTS, WILTSHIRE GOATS CHEESE & WINTER LEAF

15.5 / 28 Chilli, hazelnuts, cold pressed olive oil

* MAINS

JERK CHICKEN

Rice and peas, mango salsa BUTTERMILK

CHICKEN 'MILANESE' 28 Crispy lemon crumb, tomato and red onion salad

SAUTÉED POTATO GNOCCHI, ROAST BUTTERNUT SQUASH & SAGE (V) 26 Chestnut pesto, black kale

ONE LOVE PIZZA 17.5

Spiced chicken, pepper, jalapeno, corn, coriander

FISH OF THE DAY MARKET PRICE

Daily fresh fish from the South Coast. Please ask your waiter for today's catch

♦8 ||||||

CHEESE & BACON BURGER

Triple cheese, dry cured Ayrshire bacon, lemon and

tarragon mayo, thrice cooked chips

52 120Z PRIME RIBEYE STEAK 35 day dry aged beef, thrice cooked chips, Béarnaise sauce

ONE LOVE BURGER

Pineapple, avocado, yellow scotch bonnet ketchup, thrice cooked chips

80Z FILLET STEAK 21 day dry aged

◆ SIDES & SAUCES

VEGETABLES & SALAD

8 Sautéed spinach 12 Creamed spinach with black truffle 8 Broccoli with shallots & anchovy butter 10 Gratinated garlic mushrooms, breadcrumbs & parsley 7.5 Heritage tomato & red onion salad 6.5 Green leaf salad Rocket salad, shaved parmesan & mustard dressing MARKET PRICE Special vegetable of the day

POTATOES

6.95 Thick-cut chips Boiled Cornish early potatoes, parsley & garden mint Mashed potatoes, Somerset butter, dulse

VALRHONA DARK CHOCOLATE 'MARQUISE 13 Black current, honeycomb **GLUTEN FREE CHOCOLATE BROWNIE** 13.5 White chocolate and yogurt ganache, 70% chocolate sauce STICKY TOFFEE PUDDING 13.75 Toffee and Jamaican rum sauce, Cornish clotted cream

SELECTION OF BRITISH CHEESE Spiced pear chutney, Scottish oatcakes

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.