



PEACH & JASMINE SPRITZ

Belvedere, Aperol, Lemon Juice, London Essence White Peach & Jasmine Soda 13.00

APPETISERS

- MARINATED KALAMATA OLIVES 4.00
- COOMBESHEAD SOURDOUGH served with salted butter and olives 3.95
- SALT COD BRANDADE with olives and warm sourdough bread 4.50
- HALLOUMI SAGANAKI dusted in semolina, fried in olive oil, and drizzled with honey, black sesame, and oregano 5.00
- PADRON PEPPERS with extra virgin olive oil and sea salt 5.00
- OYSTERS Dorset oysters shucked and served on ice with red wine vinegar and shallot dressing Three 13.50 | Six 26.00

STARTERS

- GRILLED SARDINES with coarsely chopped green herbs 7.00
- SALAD OF GRIDDLED MACKEREL with sun-dried tomatoes and fennel seeds 8.00
- DEVILLED KIDNEYS with chestnut mushrooms and sourdough 8.95
- MUSSELS with black beans, garlic, and ginger 10.95
- FISH AND SHELLFISH SOUP flavored with tomato, saffron, garlic, and cayenne served with rouille, Parmesan and croutons 11.95
- SEARED TUNA GUACAMOLE with spring onion, chili, and soy dressing 13.95
- RICK STEIN SMOKED SALMON with horseradish cream and Coombeshead Farm sourdough 14.50
- CRAB with rocket, basil, and lemon olive oil 16.95
- SCALLOPS with soy, ginger, and coriander 18.50
- OYSTERS Dorset oysters shucked and served on ice with red wine vinegar and shallot dressing 26.00
- BEEF CARPACCIO with Parmesan shavings and rocket salad 13.95
- LINGUINE with Pecorino, pesto, and cherry tomatoes 8.50

MAINS

- FISH AND CHIPS cod deep-fried, served with thick chips, mushy peas, and tartare sauce 19.95
One Feeds Two - Fish and chips just got even better. When you enjoy this classic, we provide a school meal for a child in the developing world. Good food - does good.
- FILLET OF HAKE with sultanas, dates, apple, and dill in a creamy velouté 24.95
- SEABASS with spinach and beurre blanc 24.95
- INDONESIAN SEAFOOD CURRY with cod, seabass, and prawns. Served with pilau rice and a green bean and grated coconut salad 28.95
- WHOLE LEMON SOLE meunière with baby capers and flat parsley 33.95
- MONKFISH served with crushed potatoes, watercress, and balsamic dressing 37.95
- TRONCON OF TURBOT with Hollandaise sauce 45.00
- MEDIUM GRILLED LOBSTER served with chips and mixed leaf salad 66.95
- 10OZ RIB EYE STEAK 30-day dry aged Hereford beef. Served with tomato, shallot and red wine vinegar salad, béarnaise sauce, and thin chips 33.95
- 8OZ FILLET STEAK served with sautéed potatoes and watercress 41.95
- RAVIOLI OF CARAMELISED ONION AND FENNEL SEEDS with sun-dried tomatoes, porcini mushrooms and hazelnuts 16.95

SIDES

- TOMATO SHALLOT SALAD 4.00
- THIN CHIPS 3.95
- PEPPERCORN SAUCE 3.00
- GARDEN SALAD with fine herbs 4.50
- SEASONAL CABBAGE 4.00
- BUTTERED GREEN BEANS 4.00
- BABY POTATOES 3.95