



## GIN HIGBALL

Tarquin's Rick Stein Gin, pineapple syrup, fennel, bitter lemon 11.50

## APPETISERS

MARINATED KALAMATA OLIVES 3.00

COOMBESHEAD SOURDOUGH served with salted butter and olives 3.95

SALT COD BRANDADE with olives and warm sourdough bread 4.50

DORSET OYSTERS shucked and served on ice with Cabernet Sauvignon vinegar and shallot dressing

Three 12.95 | Six 19.95 | Twelve 39.90

HALLOUMI SAGANAKI dusted in semolina, fried in olive oil, and drizzled with honey, black sesame, and oregano 4.95

PADRON PEPPERS with extra virgin olive oil and sea salt 5.00

## STARTERS

GRILLED SARDINES with pumpkin purée and gremolata 7.95

MUSSELS with poulette sauce. Butter, cream, chicken stock and bacon lardons 9.95

FISH AND SHELLFISH SOUP with rouille, Parmesan and croutons flavored with tomato, saffron, garlic, red peppers, fennel, and a pinch of cayenne 10.95

RICK STEIN SMOKED SALMON with horseradish cream and Coombeshead Farm sourdough 12.95

ABRAHAM CEVICHE seabass and prawns 12.95

SEARED TUNA GUACAMOLE with spring onion, chilli and soy dressing 13.95

DEEP-FRIED COCONUT PRAWNS a dish from the Yucatán peninsula, accompanied by a hot and spicy papaya and habanero chili sauce 13.95

BAKED SCALLOPS with truffle butter, wild mushrooms, and chives 17.95

SASHIMI OF SEA BASS, TUNA, SALMON AND SCALLOP wasabi, mooli, pickled ginger and soy dipping sauce 18.95

VIETNAMESE CHICKEN SALAD with cucumber, coriander, peanuts, sesame seeds and chilli dressing 7.95

SERRANO HAM with celeriac remoulade 7.95

CELERIAC SOUP with celeriac crisps, thyme, and olive oil 6.95

## MAINS

FISH AND CHIPS prime cod from sustainable stocks deep-fried, served with thick chips, mushy peas, and tartare sauce 17.95

GRILLED HAKE with spring onion mash and soy butter 19.95

RAY WING with black butter 22.95

WHOLE SEABASS with ginger, spring onion and soy sauce 24.95

INDONESIAN SEAFOOD CURRY with cod, sea bass and prawns. Served with pilau rice and a green bean and grated coconut salad with crisp fried shallots, garlic, and chilli 27.95

LEMON SOLE VERONIQUE 29.00

ESCALOPES OF HALIBUT with dill, carrots, and celery 36.95

MONKFISH wrapped in serrano ham with sauerkraut 37.95

BRAISED FILLET OF BRILL with ceps, chestnut, and pork sauce 39.95

WHOLE DOVER SOLE ON THE BONE dusted with flour and fried in an oval pan. Served meunière with noisette butter and minted baby potatoes on the side 42.00

LOBSTER THERMIDOR a classic French dish of lobster cooked in a light cream and dry vermouth sauce slightly flavored with Parmesan cheese and mustard. Served with thin cut chips 53.95

ANTHONY ZHAO'S RED BRAISED PORK with pok choi and rice 18.95

10OZ RIB EYE STEAK 30-day dry aged Hereford beef. Served with a baby gem, shallot, cream and Cabernet Sauvignon vinegar salad, béarnaise sauce, and chips 33.95

RAVIOLI OF CARAMELISED ONION AND FENNEL SEEDS with sundried tomatoes, porcini mushrooms and hazelnuts 16.95

## SIDES

THIN CHIPS 3.95

BUTTERED GREEN BEANS 4.00

BABY POTATOES 3.95

GARDEN SALAD with fine herbs 4.50

TOMATO SHALLOT SALAD 4.00

SEASONAL CABBAGE 4.00

BONE MARROW GRAVY/PEPPERCORN SAUCE 3.00

Please ask information on allergens.



## STARTERS

### AMRITSARI COD

with kachumber salad and mint raita

### WHITE GAZPACHO

with white grapes

### DEVILLED KIDNEYS

with chestnut mushrooms and sourdough

## MAINS

### BARBECUED CHICKEN SUMAC

with aubergine purée and pomegranate molasses

### MAPLE ROASTED AUBERGINE

on a bed of pumpkin purée and charred tender stem broccoli

### SMOKED HADDOCK FISHCAKES

with a soft-boiled egg and mixed leaf salad

## DESSERTS

### CREMA CATALANA

### MEXICAN RICE PUDDING

with honeycomb and cinnamon sugar

### CHOCOLATE MOUSSE

with whipped cream and bitter chocolate shavings

2 COURSES £22.95 | 3 COURSES £27.95

Available Monday to Friday 12 noon to 5.30 pm

## DESSERTS

CLEMENTINE CAKE with crème fraiche 6.95

PEANUT BUTTER AND CHOCOLATE CHEESECAKE with salted caramel sauce and toffee popcorn 6.95

WALNUT TART with crème Chantilly 6.95

VANILLA CRÈME BRÛLÉE with passionfruit 7.50

STICKY TOFFEE PUDDING with clotted cream 7.50

CHOCOLATE PAVÉ chocolate sauce, biscuit crumb, crystallised peanuts, and salted caramel ice cream 7.95

SELECTION OF ICE CREAM (3 Scoops)

Vanilla, chocolate, salted caramel, or strawberry 6.95

A SELECTION OF CHEESES

Finn, Ashlynn Goats and Quicke's Vintage Cheddar 3 for 9.95.

Finn, Ashlynn Goats, Roquefort Papillon Noire, Livarot and Quicke's Vintage Cheddar 5 for 13.95

Both served with beetroot chutney and crispbread.

## DESSERT WINE

MONBAZILLAC, CHATEAU RAMON, GRANGE NEUVE, FRANCE, 2017 7.50

The perfect pud wine, lighter than a Sauternes but still packing the same luscious, honeyed flavour and texture.

LATE HARVEST RIESLING ORGANIC, SERESIN ESTATE, NEW ZEALAND 2018

100ML 7.80 | Bottle 37.00

LATE HARVEST TOKAJI KATINKA, PATRICIUS, HUNGARY, 2018 41.00

SAUTERNES-BARSAC, CYPRÈS DE CLIMENS, FRANCE, 2014 50.00