

STARTERS & SMALL PLATES

SCOTCH EGG 6
piccalilli dressing

CHICKEN & LEEK TERRINE 7
prune purée

BEETROOT HUMMUS (V) 6
pumpkin seeds | pitta bread

GOAT'S CHEESE, SWEET POTATO &
CHILLI JAM TART (V) 6.5
tomato dressing

OCTOPUS CARPACCIO 7.5
gherkins | capers & lemon dressing

TREACLE CURED SALMON 7.5
lemon crème fraîche | pickled beetroot

FILLET STEAK TARTARE 11.5
egg yolk | gherkins | capers | shallots |
tabasco | dijon mustard

SALMON & COD FISHCAKE 8
pickled vegetable

ARTISAN BREAD (V) 3.5
olive oil | balsamic vinaigrette

SALADS

ADD GRILLED CHICKEN TO SALAD 4

COBB SALAD (V) (GF) 14.5
lettuce | tomato | boiled egg | peppers |
avocado | cucumber | blue cheese | red wine
vinaigrette

CAJUN POPCORN CHICKEN SALAD 14.5
cajun popcorn chicken | baby gem |
parmesan | croutons | caesar dressing

SMOKED TROUT SALAD 13.5
smoked trout | radish | apple | baby
gem lettuce | horseradish dressing

SUPERFOOD SALAD (V) (N) 14.5
quinoa | baby spinach | kale | avocado |
sweet potatoes | walnut | pomegranate
seeds | pumpkin seeds | sunflower
seeds | balsamic dressing

SOMETHING MORE

28 DAY AGED RIBEYE STEAK 10oz 28
28 DAY AGED FILLET STEAK 6oz 28
proper chips | roasted plum tomato |
sautéed mushrooms

PLEASE CHOOSE ONE SAUCE
béarnaise | peppercorn | red wine |
blue cheese

PORK CUTLET 16
leek & cabbage mash | creamed leeks

KING PRAWN TAGLIATELLE 15
chilli | garlic | heritage cherry
tomatoes

STUFFED COURGETTE (V) (GF) 15
ricotta | ratatouille | olive dressing

CORN FED CHICKEN BREAST 16
aubergine purée | roasted courgette &
aubergine | tomato salsa

RISOTTO (V) (GF) 15
asparagus | watercress

DUCK BREAST 18
creamy polenta | hispi cabbage

KING STREET BEEF BURGER 15
two beef patties | fried onion |
lettuce | tomatoes | burger sauce |
fries

ADD CHEESE 1

SPICED BEAN BURGER 15
fries | mint & cucumber yoghurt | lettuce
tomato | brioche bun

ADD CHEESE 1

SEARED STONE BASS 17.5
sautéed peppers | salsa verde

SIDES

cabbage with bacon & carrots 4
fries (V) 3.5
add truffle & parmesan 1

hand cut proper chips 3.5
seasonal greens (V) (GF) 4

mixed side salad (V) (GF) 3.5
roasted new potatoes with garlic &
thyme (V) 3.5

DESSERTS

VANILLA & NUTMEG CRÈME BRÛLÉE (V) 7
roast peach compote | rosemary shortbread

DARK CHOCOLATE MOUSSE (V) (GF ON REQUEST) 7
(CONTAINS ALCOHOL)
iced cherry parfait | griottine cherries | biscuit crumb

RASPBERRY BLUEBERRY & VIOLET CHEESECAKE 7
white chocolate | meringue | summer berries

HAZELNUT STICKY TOFFEE PUDDING (V) (N) 7
salted caramel | candied hazelnuts | ferrero ice cream

ORGANIC CHEESE BOARD (ASK ABOUT GF OPTION) 9
chutney | crackers

CHEF'S SELECTION OF DESSERTS 8 EACH
(MINIMUM 2 PEOPLE)

a sharing board of small desserts & ice cream

CHAMPAGNE			125ml	Bottle	ROSÉ WINE			175ml	250 ml	Bottle
Montaudon Brut NV			11.5	57	St Roch Le Rosé					
Champagne Drappier Carte d'Or Brut				68	<i>Cotes du Roussillon, France</i>	7.8	10.6			31
Laurent-Perrier Cuvée				70	Chateau d'Esclans Whispering Angel Rosé					
Perrier Jouet, Grand Brut				70	<i>Cotes du Rhone, France</i>					45
Taittinger Brut				70	RED WINE			175ml	250 ml	Bottle
Champagne Drappier Blanc de Blancs				72	Tenute Fiorebelli Cabaletta					
Veuve Clicquot				80	<i>Venezie-Verona, Italy</i>	7.3	9.6			28
Laurent-Perrier Blanc de Blancs				97	J. Moreau & Fils, Merlot					
Ruinart, Blanc de Blanc				105	<i>Pays d'Oc, France</i>	7.5	9.8			29
Laurent-Perrier Vintage				110	Portillo Malbec					
Perrier-Jouët Belle Epoque Brut				205	<i>Mendoza, Argentina</i>	7.6	10.2			30
Dom Pérignon Brut				210	Vina Real Rioja Crianza					
Krug Grande Cuvée				220	<i>Rioja, Spain</i>	7.75	10.5			31
Louis Roederer Cristal				340	Thymiopoulos, Xinomavro					
CHAMPAGNE MAGNUM				Bottle	<i>Macedonia, Greece</i>	8.75	11.75			35
Montaudon Brut				115	St Hallett Faith Shiraz					
Laurent-Perrier Cuvée Rosé Brut				210	<i>Barossa Valley, Australia</i>	8.75	12.1			36
ROSÉ CHAMPAGNE			125ml	Bottle	Jean Luc Colombo, Les Abeilles Rouge					
Montaudon Rosé			13	68	<i>Cotes du Rhone, France</i>					36
Laurent-Perrier Cuvée Rosé Brut			16	95	Errazuriz Syrah					
WHITE WINE			175ml	250 ml	Bottle	<i>Aconcagua Valley, Chile</i>				38
Pinot Grigio Grave del Friuli, Borgo Tesis, Fantinel					Morgon Chateau des Jacques, Louis Jadot					
<i>Friuli-Venezia Giulia, Italy</i>	6.9	9.4		27	<i>Burgundy, France</i>					40
Nederburg The Manor Chenin Blanc					Joel Gott 815, Cabernet Sauvignon					
<i>Western Cape, SA</i>	6.9	9.4		27	<i>California, USA</i>					45
Destinea, Val de Loire, Joseph Mellot					Barolo, Enrico Serafino					
<i>Loire Valley, France</i>	7.3	9.6		28	<i>Piemonte, Italy</i>					55
Bouchard Chardonnay					Château des Bardes, Saint-Émilion Grand Cru					
<i>Pays d'Oc, France</i>	7.5	9.8		29	<i>Bordeaux, France</i>					49
Thymiopoulos, Malagouzia - Assyrtiko					Chateau Perron					
<i>Macedonia, Greece</i>	8.75	11.75		35	<i>Lalande-de-Pomerol, Bordeaux, France</i>					57
Quercus Pinot Grigio					Chassagne-Montrachet Rouge Vieilles Vignes					
<i>Goriska Brda, Slovenia</i>				33	<i>Burgundy, France</i>					59
Serra da Estrela, Albarino					Contino Rioja Reserva					
<i>Rias Baixas, Spain</i>				37	<i>Rioja, Spain</i>					60
Verdicchio di Matelica, Bisci					Lethbridge Indra Shiraz					
<i>Marche, Italy</i>				38	<i>Victoria, Australia</i>					87
Vavasour Sauvignon Blanc, Awatere Valley					Chimney Rock Cabernet Sauvignon, Stag's Leap					
<i>Marlborough, New Zealand</i>	9.3	12.75		38	<i>Napa Valley, California</i>					90
Chapel Down Bacchus					WHEN IT'S GONE, IT'S GONE!					Bottle
<i>Kent, England</i>				42	Gewurztraminer, Cuvee Renee Dopff					
Sancerre Les Boffants					<i>Alsace, France</i>					30
<i>Loire Valley, France</i>				57	Gruner Veltliner Zobinger Kogelberg					
Chablis La Boissonneuse, Julien Brocard					<i>Kamptal, Austria</i>					38
<i>Burgundy, France</i>				59	Neil Ellis Whitehall Chardonnay					
Cloudy Bay Sauvignon Blanc					<i>Elgin, South Africa</i>					40
<i>Marlborough, New Zealand</i>				65	Domaine Alain Michelot, Cote de Nuits					
Contino Rioja Blanco					<i>Burgundy, France</i>					60
<i>Rioja, Spain</i>				75						
Meursault, Louis Jadot										
<i>Burgundy, France</i>				80						

12.5% optional service charge applies to all food & beverage