

STARTERS & SMALL PLATES

SLOW COOKED PIGS CHEEK 6
celeriac purée | gremolata

GAME TERRINE 7 (V) (N)
pistachios | plum chutney
| sourdough bread

LEEK & POTATO SOUP 5 (V)
dried prunes

BEETROOT TARTE TATIN 7 (V) (N)
goat's cheese | walnut dressing

OCTOPUS CARPACCIO 7.5
gherkins | capers & lemon dressing

TREACLE CURED SALMON 7.5
lemon crème fraîche | pickled
winter vegetable

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

STEAK & KIDNEY PIE 16
truffle hand cut chips

LOCH DUART SALMON 18
mussel broth

TWICE BAKED POTATO (V) (GF) 14
leeks | wild mushroom

ROASTED VEGETABLE TAGLIATELLE 14
(V)
fresh tagliatelle | goat's curd

CRAB RISOTTO 18
lobster sauce | pickled fennel

CONFIT DUCK LEG 17
red cabbage | carrot purée

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

STONE BASS FILLET 17.5
parsnip purée | kale | roasted cauliflower |
saffron sauce

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 BRULEE (V) 7
orange shortbread | mulled berry compote

DARK CHOCOLATE MOUSSE (N) 7
iced peanut butter parfait | chocolate sponge |
salted caramel | candied peanuts

BLACKBERRY MESS (V) 7
meringue | blackberry mousse | apple cider
sorbet | blackberries

STICKY TOFFEE GINGER CAKE (V) 7
butterscotch sauce | white chocolate ice cream

ORGANIC CHEESE BOARD (GF OPTION AVAILABLE) 9
chutney | crackers

CHEF'S SELECTION OF DESSERTS 8 EACH
(MINIMUM 2 PEOPLE)
a sharing board of small desserts & ice cream

CHAMPAGNE & SPARKLING

	125ml	Bottle
Montaudon Brut	11	60
Gusbourne Brut <i>Kent, England</i>	11	60
Montaudon Demi - Sec		70
Montaudon Blanc de Noir		75
Laurent-Perrier Brut		75
Perrier Jouët Grand Brut		85
Taittinger Brut		85
Veuve Clicquot		90
Laurent-Perrier Vintage 2007		100
Laurent-Perrier Blanc de Blancs		105
Ruinart, Blanc de Blanc		115
Perrier-Jouët Belle Epoque Brut 2011		235
Dom Pérignon Brut 2008		235
Krug Grande Cuvée		260
Louis Roederer Cristal 2008		370

CHAMPAGNE MAGNUM

	Bottle
Montaudon Brut	115
Laurent-Perrier Cuvée Rosé	210

ROSE CHAMPAGNE & SPARKLING

	125ml	Bottle
Gusbourne Rose <i>Kent, England</i>		70
Montaudon Rose	13	72
Laurent-Perrier Cuvée Rosé	16	99

WHITE WINE

	70ml	125ml	175ml	Bottle
Fantinel, Pinot Grigio <i>Friuli-Venezia Giulia, Italy</i>		5.5	7.85	29
Joseph Mellot, Sauvignon Blanc <i>Loire Valley, France</i>		5.6	8.1	30
Kleine Zalze, Chenin Blanc <i>Stellenbosch, South Africa</i>		5.8	8.3	31
Thymiopoulos <i>Macedonia, Greece</i>		5.8	8.3	31
Lapostolle Semillon <i>Rapel Valley, Chile</i>		6	8.5	32
Cassa, Douro Branco <i>Douro, Portugal</i>		6	8.5	32
Vidal, Sauvignon Blanc <i>Marlborough, New Zealand</i>		6.5	9.3	35
Maruxa, Godello <i>Valdeorras, Spain</i>		6.6	9.5	36
Chapel Down, Bacchus <i>Kent, England</i>				37
Schweiger, Grüner Veltliner <i>Kamptal, Austria</i>				39
Quail's Gate, Riesling <i>Okanagan Valley, Canada</i>				48
Joseph Mellot <i>Sancerre, France</i>	6.3	10.5		59
Jean-Marc Brocard, 1er Cru <i>Chablis, France</i>	8.9	14.8		85
Louis Jadot <i>Meursault, France</i>	10.1	16.8		97

ROSÉ WINE

	70ml	125ml	175ml	Bottle
St Roch Le Rosé <i>Cotes du Roussillon, France</i>		6	8.5	32
Whispering Angel Rosé <i>Cotes du Rhone, France</i>				50
Contino Rioja Rosada <i>Rioja, Spain</i>	8.3	13.8		79

RED WINE

	70ml	125ml	175ml	Bottle
Tenute Fiorebelli, Cabaletta <i>Venezie-Verona, Italy</i>		5.3	7.6	28
J. Moreau & Fils, Merlot <i>Pays d'Oc, France</i>		5.5	7.85	29
Portillo, Malbec <i>Mendoza, Argentina</i>		5.6	8.1	30
Vina Real, Crianza <i>Rioja, Spain</i>		5.8	8.3	31
Thymiopoulos, Xinomavro <i>Macedonia, Greece</i>		5.8	8.3	31
Cassa, Reserva <i>Douro, Portugal</i>		6	8.5	32
St Hallett, Shiraz <i>Barossa Valley, Australia</i>		7	10	38
Tasca, Perricone <i>Terre Siciliane, Italy</i>	4.4	7.3		40
Louis Jadot <i>Morgon, France</i>				40
Joel Gott 815, Cab. Sauvignon <i>California, USA</i>				45
Château des Bardes, Grand Cru <i>Saint-Émilion, France</i>				55
Château du Trignon <i>Gigondas, France</i>	6	10		56
Lo Zoccolao <i>Barolo, Italy</i>				57
Château Perron <i>Lalande-de-Pomerol, France</i>				57
Contino, Reserva <i>Rioja, Spain</i>	7.1	11.8		67
Château Musar <i>Bekaa Valley, Lebanon</i>	7.3	12.2		69
Lethbridge Indra, Shiraz <i>Victoria, Australia</i>				97
Les Caves de la Colombe <i>Gevrey Chambertin, France</i>	10.2	17.3		98
Stag's Leap, Cab. Sauvignon <i>Napa Valley, California</i>				155

PORT

	150ml	50ml	Bottle
<i>Served with complimentary canapés</i>			
Porto Tónico	6		
Graham's Fine White Port		5	40
Dalva 20 Year Old Tawny Port		9	90

SWEET WINE

	70ml	Bottle
Château Monteils <i>Sauternes, France</i>	5.8	54