



## MAIN MENU

### SMALL PLATES

BREAD BOARD, VINEGAR & OILS - 5

MARINATED OLIVES (GF V VE) - 5

NEW SEASON LEIGH COCKLES, MALT VINEGAR - 7

PICKLED HERRING ESCABECHE - 7

### STARTERS

CHICKEN LIVER PATE, SPICED PLUM CHUTNEY, SOURDOUGH, DRESSED LEAVES - 10

SCOTTISH SCAMPI & LOBSTER MAYONNAISE - 10

GRILLED GOATS CHEESE, CANDIED WALNUT & BEETROOT SALAD - 11

TORBAY PRAWN 'PIL PIL', GARLIC & CHILI, CHARRED SOURDOUGH - 14

DEXTER STEAK TARTARE, TRADITIONAL GARNISH - 12

SMOKED SALMON, DILL & MUSTARD MAYONNAISE - 12

ATLANTIC & KING PRAWN COCKTAIL - 12

BRITISH NATIVE WHITEBAIT & TARTARE SAUCE - 10

BAKED ENGLISH CAMEMBERT, HONEY, ROSEMARY, SOURDOUGH BAGUETTE TO SHARE - 16

### MAINS

BRITISH ISLE SEAFOOD LINGUINE, GARLIC CROUTON - 20

BRITISH LAMB CHOPS,, PURPLE BROCCOLI, JERSEY ROYALS & RED WINE JUS - 25

40 DAY DRY AGED GALLOWAY BEEF CHOP, RED WINE & SHALLOT SAUCE, SALAD, FRIES - 35

WEST COAST SEA BASS, CAPONATA & PARMENTIER POTATO - 25

GRILLED DOVER SOLE A LA MEUNIERE, JERSEY ROYALS - 38

GRILLED SKATE, BROWN BUTTER, CAPERS & JERSEY ROYALS - 28

ENGLISH GARDEN GREEN VEGETABLE RAVIOLI, CAVE AGED PARMESAN - 18 (V)

30 DAY AGED ANGUS FILLET STEAK, FRIES, SALAD, PEPPERCORN SAUCE 8 OZ - 38

8 OZ DEXTER RUMPS STEAK, FRIES, SALAD & PEPPERCORN SAUCE - 22

SLOW COOKED AYLESBURY DUCK LEG, 5 SPICE ORANGE SAUCE, GREEN OLIVE, PURPLE BROCCOLI & PARMENTIER POTATO - 25

### SIDES

CRISPY CRUSHED PARMESAN POTATOES (V) - 6

TRIPLE COOKED HOUSE CHIPS (V, VE) - 5.5

BRITISH SEASONAL GREEN VEGETABLES (V, VE) - 5.5

FRENCH FRIES (V) - 5.5

GRILLED NEW SEASON PEAS IN THE POD - 6

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED  
PLEASE INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY  
ALL SEAFOOD AND FISH DISHES ARE PREPARED BY OUR HEAD CHEF SCOTT PINSON TO DELIVER THE BEST QUALITY  
HOWEVER WE CANNOT GUARANTEE THAT THERE ARE NO BONES OR SHELL IN THE FINISHED PRODUCT