

## STARTERS

ORKNEY SCALLOPS, Black Pudding Crumb & Roast Parsnip.....	19
EAST COAST CRAB, Potato Rösti & Roast Apple.....	16
CRISPY DUCK EGG, Asparagus, Crème Fraîche & Wild Garlic (v).....	16
CRISPY DUCK SALAD, Pomegranate, Chilli & Orange.....	12
CHICKEN LIVER PARFAIT, Brioche & Spiced Red Onion.....	11
ISLE OF WIGHT TOMATOES, Courgette & Tomato Jam (vg).....	10

## MAINS

HALIBUT, Salsify & Wild Mushroom.....	28
LAMB RUMP, Spiced Leek & Pressed Potato.....	26
HARISSA CHICKEN, BBQ Chicory, Coconut & Chilli.....	22
COD, Clam, Samphire & Kale.....	22
FISH & CHIPS, Pea Purée.....	18
GNOCCHI, Asparagus & Peas (v/vg).....	17
ROAST AUBERGINE, Asparagus & Hummus (vg).....	18

## THE GRILL

*Cooked Simply Over Hot Coals*

FILLET (225g).....	35
SIRLOIN (340g).....	33
RIBEYE (340g).....	32
RUMP (225g).....	23.5

### *Sauces*

BÉARNAISE.....	3
PEPPERCORN.....	3
GARLIC BUTTER.....	3

## SIDES & SALADS

HERITAGE TOMATOES  
Tomato Jam  
6

SPROUTING BROCCOLI  
Roast Almond & Blue Cheese  
6

SALT & CHILLI POTATOES  
Curry Aioli  
6

CHIPS  
5

GARLIC MUSHROOMS  
5

HOUSE SALAD  
5

## BROUGHT THE CAR?

*Please enter your registration  
at Reception.*

*Please note, we cannot guarantee that our dishes are 'free from' allergens, due to the open plan nature of our preparation areas. Please advise us of any dietary requirements.  
A discretionary service charge of 10% will be added to your bill & will be given to our Food & Beverage team. Thank you.*