

## **Arrivals**

1/2 Salty Kiss £3 | Rhubarb Negroni £9 | Temperley Cocktail £10 | The Grand Duchess £9

Dressed Dorset Estuary Oyster £2.50 | Smoked Haddock & Leek Croquette £3 | Angel Hair Fries £2.50

Clams, Nduja & Somerset Cider £10
Devon Crab, Apple & Kohlrabi Salad £11
Beer Battered Monkfish, Angel Hair Fries & Chip Shop Curry Sauce £10
Cured Trout, Beetroot, Horseradish, Dill £10
Octopus & Ham Hock Terrine, Saffron & Orange Pickled Cauliflower, Sourdough £10
Burrata, Fig, Hazelnut, Honey £9

Cornish Hake, Puy Lentils, Celeriac, Salsa Verde £22

Monkfish, Charred Spring Onions, Oyster Mushroom & Chicken Sauce £24

Squid, Borlotti Beans & Bacon, Persillade £23

Whole Mackerel, Creamed Leek & Fennel £18

Autumn Squash & Chard Risotto, Goats Curd £16

900g T-Bone Steak, Hand Cut Chips, Garlic Butter & Watercress £65 to share Suggested Pairing: Beaujolais-Village, Dom. Chapel, Beaujolais, France, 2017 £46

Plum, Apple & Pistachio Crumble, Ricotta Ice Cream £6 Chocolate Mousse Cake, Figs, Yoghurt £7 Poached Pear, Mascarpone, Hazelnut Praline £6

Tunworth, Buttermilk Crackers, Medjool Dates £6

Bread & Butter £4 | Mixed Leaf Salad £4 | New Potatoes £4

## **Departures**

Banyuls Blanc, France £6 | Comice Pear Eau de Vie £12 | Honey Tequila £5

If you have any allergies or special dietary requirements, please let a member of our team know. An optional service fee of 12.5% will be added to your bill.

