



July

Starters

Mersea Oysters, Elderflower and Champagne Vinegar Mignonette	4.5 each
Chicken & Apricot Terrine, Pickled Girolles, Cornichons	9
Grilled White Asparagus, Hollandaise, Morels	10
Pâté en Croûte, Pistachio, Wholegrain Mustard, Apple	12
Dorset Snails, Wild Garlic & Parsley Butter, Persillade Crumb	14
Dry Aged Steak Tartare, Cured Egg Yolk, Pommes Allumettes	15

Mains

Rotisserie Chicken, Morels, Sauce Vin Jaune, Pommes Frites, Butterleaf Salad	26/50
Assiette of Summer Vegetables, Celeriac, Wild Garlic, Almond Velouté (V/VG)	20
Turbot Tranche, Café de Paris Butter, Wye Valley Asparagus	35
Creedy Carver Duck Breast, Confit Leg, Beetroot, Cherries, Rainbow Chard	29
Grilled Native Lobster, Garlic Butter, Pommes Frites, Butterleaf salad	26/50
Cornish Hake, Pommes Puree, Rainbow Chard, Sauce Au Poivre	26

**Please see our specials board where we have a selection of steaks available
from Retired Ex British Dairy Cows**

Sides

Pommes Frites, Rosemary Salt, Aged Beef Fat	5
Roasted Jersey Royals	5
Butterleaf Salad, Lemon Vinaigrette, Chives (V/VG)	5
Seasonal Greens, Parsley and Garlic Butter (V)	5
Pommes Puree	5

Our dishes may contain nuts, seeds & shellfish. Full allergen list available - please ask your server to see a copy. Our fish is caught off the south coast on day boats. We select our meat for its quality & can trace it back to the farm. A discretionary service charge will be added to your bill.
Please note, we do not accept cash payments.