



August

Snacks

Olives en Provençal	4
Mersea Oysters, Elderflower and Champagne Mignonette	4.5 each
Pissaladière	5

Starters

Isle of Wight Tomatoes, Goats Cheese, Pickled Red Onion, Crostini (V)	9
Pâté en Croûte, Prune, Boudin Noir, Wholegrain Mustard, Apple	13
Dorset Snails, Wild Garlic & Parsley Butter, Persillade Crumb	14
Dry Aged Steak Tartare, Cured Egg Yolk, Pommes Allumettes	15
Half Native Lobster, Isle of Wight Tomatoes, Garlic Butter	26

Mains

Whole Native Lobster, Garlic Butter, Pommes Frites	50
Rotisserie Chicken, Oyster Mushroom, Sauce Vin Jaune, Pommes Frites	26/50
Monkfish Shank, Vadouvan Curry Sauce, Jersey Royals, Rainbow Chard	35
Wild Mushroom Vol-au-Vent, Poached Egg, Béarnaise Sauce (V)	19
Turbot Tranche, Courgette & Basil Puree, Courgette Écrasé, Café de Paris	37
Creedy Carver Duck Breast, Confit Leg, Chicory, Beetroot, Cherries	29

Please see our specials board for today's selection of dry aged Ex British dairy cow steaks

Sides

Pommes Aligot	5
Pommes Frites, Rosemary Salt, Aged Beef Fat	5
Roasted Jersey Royals	5
Butterleaf Salad, Lemon Vinaigrette, Chives (V/VG)	5
Green Beans, Confit Shallot, Garlic, Parsley Butter	5
Cauliflower Gratin	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.