

THE SMOKEHOUSE

<i>Olives en Provençal</i>	4
<i>Seasonal Crudites, Aioli (V)</i>	6
<i>Mersea Oysters, Elderflower and Champagne Mignonette</i>	4.5 each
<i>Pissaladière</i>	5
<i>Crown Estate Venison Rillettes, Cornichons, Sourdough</i>	7
<i>Normandy Tomatoes, Goats Cheese, Pickled Red Onion (V)</i>	9
<i>Pâté En Croûte</i>	13
<i>Dorset Snails, Wild Garlic & Parsley Butter</i>	14
<i>Ris de Veau, Artichoke Barigoule, Ajo Blanco</i>	19
<i>Dry Aged Steak Tartare, Pommes Allumettes</i>	15/29
<i>Bavette, Pommes Frites, Sauce Au Poirre (served medium rare)</i>	24
<i>Dairy Cow Sirloin 300g, Pommes Frites</i>	36
<i>Roasted Anjou Pigeon, Chicory, Beetroot, Blackberries</i>	35
<i>Wild Mushroom Vol-au-Vent, Poached Egg, Béarnaise (V)</i>	19
<i>Braised Lamb Shoulder, Petit. Pois À La Français</i>	29
<i>Turbot Tranche, Courgette Érasé, Hollandaise</i>	40
<i>Dover Sole, Meunière, Café de Paris Butter</i>	56
<i>Rotisserie Chicken, Girolles, Jus Gras, Pommes Frites, Butterleaf Salad</i>	26/50
<i>Pommes Frites, Aged Beef Fat</i>	5
<i>Roasted Jersey Royals</i>	6
<i>Green Beans, Confit Shallot, Garlic Butter</i>	6
<i>Butterleaf Salad, Lemon Vinaigrette (V)</i>	5
<i>Cauliflower Gratin</i>	6

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.