



## AUGUST

*Fresh Citrus Soda 5.50 / Smokehouse Bloody Mary 12*

*Rhubarb Sour 13 / Coconut Margarita 12*

French Baguette, Salted Butter, Crudit�, Fennel Salami	5
Mersea Oysters, Elderflower and Champagne Mignonette	5 each
Isle of Wight Tomatoes, Burrata, Pickled Red Onion, Crostini (V)	9
Citrus Cured Salmon, Pickled Cucumber, Dill Yoghurt	9
Dry Aged Steak Tartare, Cured Egg Yolk, Pommes Allumettes	15
Half Native Lobster, Garlic & Parsley Butter, Isle of Wight Tomatoes	26
Dry Aged Aberdeen Angus Sirloin ( <i>served pink</i> )	27 5
Vegetable Wellington, Butternut Squash, Mushroom Duxelles (V/VG)	20
Tamworth Roast Porchetta	23
Corn Fed Roast Chicken ( <i>Half/Whole</i> )	27/52
Braised Hereford Lamb Shoulder ( <i>for 2 to share</i> )	54
Turbot Tranche, Sauce Vin Jaune	37
Whole Native Lobster, Garlic & Parsley Butter	50

*Our Roasts are served with roast potatoes, greens, honey glazed carrots and parsnips and Yorkshire pudding*

Cauliflower Cheese	6
Honey Glazed Carrots & Parsnips	5
Roast Potatoes	6
Extra Yorkshire Pudding	2
Mixed Greens	5