

## STARTERS

**HOME SMOKED SALMON**  
Pickled cucumber, buttermilk, seabuckthorn, wild fennel + seaweed crackers 10.50

**CLASSIC PRAWN COCKTAIL**  
Succulent North Atlantic prawns, Marie Rose, shredded romaine + lemon 9.95

**ALLOTMENT ASPARAGUS**  
Barbecued asparagus, foraged wild garlic aioli, prosciutto ham + hazelnut, caper + lemon dressing 12.95  
(can be served vegetarian/vegan)

**MALDON ROCK OYSTERS**  
Lemon, tabasco + shallot vinegar 6x 19.95 / 12x 39.90

**CHORIZO + MANCHEGO CROQUETAS**  
Celeriac + mustard remoulade, roasted apple purée + fresh apple 10.50

**ASIAN SPICED CRISPY CHICKEN PARCEL**  
Sesame, wasabi + soy dressing, pickled mouli, radish, spring onions + lime 9.95

**EARTHCUTERIE**  
Creamy goat's cheese mousse with smoked, cured, dried + pickled beetroot, balsamic + toasted seeds 9.50

## MAINS

**DAY BOAT CATCH FOR 2**  
Large fish sharer for 2 people (market price)

**CATCH OF THE DAY**  
Regular changing specials from our local fishing fleet (market price)

**BOUILLABAISSE**  
A selection of locally sourced fillets of fish poached with mussels, clams + prawns in a Provençal sauce with tomatoes, saffron + aromatics with aioli, lemon + herbs 24.95

**FREE-RANGE CHICKEN EN CROÛTE**  
Free-range chicken with smoked pancetta, charred sweetcorn + tarragon crème fraiche sauce in a golden puff pastry vol au vent 23.50

**SURF + TURF**  
Slow cooked + barbecued free-range pork belly with palourde clams cooked in a spicy n'duja, white wine + barbecue pork sauce with charred pickled onions + crackling 25.95

**SCOTTISH MUSSELS**  
Cooked in shallots, garlic, white wine, cream + parsley, served with warm local sourdough bread 22.50

**28 DAY, AGED 100Z SIRLOIN STEAK**  
Cooked over charcoal, with roasted vine tomato + café de Paris butter 27.95

**SPICED ROASTED CAULIFLOWER**  
Harissa spiced roasted local cauliflower with coriander dressing, cauliflower puree, crispy shallots, spring onion + lemon (vegan) 18.50

**TWICE BAKED CHEESE SOUFFLÉ**  
Gruyere, parmesan + stilton with a leek fondue 18.95

## POTATOES + VEGETABLES

**DAUPHINOISE POTATOES**  
Bubbling in a creamy cheesy, garlicky sauce 4.95

**PINK FIR POTATOES**  
Steamed local pink fir new potatoes rolled in parsley butter 4.50

**CHUNKY CHIPS**  
Crispy, melting + golden 4.40

**SKIN-ON FRIES**  
Traditional French pommes frites 4.40

**TENDERSTEM BROCCOLI**  
Simply steamed with cracked black pepper + salted butter 4.70

**FORAGED VEGETABLES**  
Samphire + our foraged shore vegetables cooked with seaweed butter 5.20

**SPRING GREENS**  
Garlic butter + crispy shallots 4.40

**MIXED SALAD**  
Salad leaves, radish, beetroot, vinaigrette + sourdough croutons 4.40

## DESSERTS

**MELTING HOT CHOCOLATE FONDANT**  
70% Belgium dark chocolate with honeycomb ice cream 9.50 (please allow 10 minutes)

**STICKY DATE + GADD'S ALE SPONGE PUDDING**  
Toffee sauce + Madagascan vanilla ice cream 8.75

**WHITE CHOCOLATE + LEMON DELICE**  
White chocolate mousse encased in a white chocolate sphere, with lemon curd + lemon granita sorbet 9.00

**TREACLE TART**  
A delicious treacle filling with local sourdough breadcrumbs, a hint of zesty lemon served with a hazelnut + tonka bean ice cream 8.50

**RHUBARB PAVLOVA**  
Poached rhubarb, rhubarb coulis, vanilla crème fraiche, honey + ginger ice cream, crystalised ginger 9.00

**CHOCOLATE + LOTUS BISCOFF CHEESECAKE (VEGAN)**  
With miso caramel sauce, peanut + chocolate chip ice cream (vegan) 9.00