

EVENINGS

From 5pm

SMALL PLATES

CARLINGFORD OYSTERS 4 (each)
classic mignonette - franks hot sauce

SPICED FISHCAKES 7
coconut & mint yoghurt - pickled cucumber

CRAB HASH BROWN 12
rarebit - apple - fresh white crab meat

MONKFISH SCAMPI 9
curried peas - dill emulsion

TEMPURA CAULIFLOWER [v] 8
stilton sauce - walnut - pickled pears

WHIPPED BUTTERBEAN HOUMOUS [v] 7
garlic flatbread - chilli - roasted tenderstem

OX CHEEK HASH BROWN 9
chimichurri - red wine - fried egg

TIGER PRAWNS 12
chilli garlic butter - parsley - lemon aioli

GARLIC BUTTER & RICOTTA FLATBREAD [v] 9
to share
garlic butter - whipped ricotta

LARGE PLATES

CHALK STREAM TROUT 19
clams - peas - crème fraiche & roe sauce

BRAISED OX CHEEK 18
slow cooked ox cheek - celeriac risotto - smoked bacon - parmesan - red wine jus

CORNISH CURRIED MONKFISH 24
fresh cornish monkfish - chickpea & samphire dhal - prawn pakora - coconut - cashews

TUNA AU POIVRE 21
peppercorn sauce - thick hand cut chips - dressed watercress

PAN SEARED DUCK BREAST 22
duck leg croquette - cavalo nero - beetroot - cherry jus - confit fig

STEAK BÉARNAISE 36
8oz prime fillet steak (sliced)
béarnaise sauce - thick hand cut chips - watercress

LEMON SOLE MEUNIÈRE 38
fresh lemon sole - buttered capers - new potatoes - lemon & parsley

WILD MUSHROOM LINGUINE [v] 15
wild mushroom linguine - garlic - tarragon - crème fraiche

SIDES

HAND CUT CHIPS 4 - SKIN ON FRIES 4 - EDAMAME BEANS 5 - CHILLI & PARMESAN BROCCOLI 4