

TO START

CAESER SALAD brown butter crumb, parmesan
CRISPY OYSTERS Buffalo hot sauce, ranch dressing
EAST COAST SMOKED SALMON pickled cucumber, crème fraiche
WHIPPED CHICKEN LIVER PARFAIT summer truffle, quince jam
LANGOUSTINE COCKTAIL baby gem, Marie rose

LAND OR SEA

ROAST RUMP OF ANGUS BEEF
OCEAN ROAST PEPPERED MONKFISH

All served with roasties, charred cabbage, confit carrots, round leaf salad, yorkies and gravy

PUDDINGS

WARM TREACLE TART, clotted cream MERINGUE, berries & vanilla cream

£39 for two courses, £45 for three courses

If you have any allergies or intolerances, please do let us know. A discretionary service charge of 10% will be added to your bill.