



## SNACKS

- |   |   |   |
|---|---|---|
| Gordal Olives 6                                     | House Focaccia, Olive Oil 6               | Cuttlefish Crackers, Taramasalata 6                       |
| Cashew, Lemon and Sea Salt Crackers, Lemon Hummus 6 | Sliced Cured Iberico Meats 7              | Blinis, Sour Cream, Exmoor Cornish Salted Caviar (10g) 22 |
| Warm Montgomery's Cheddar Cheese Gougeres 6         | Padron Peppers, Rose Harissa Mayonnaise 6 | Boquerones with Mint, Lemon and Olive Oil 8               |

## CARLINGFORD OYSTERS

- |  |                |            |  |
|--|----------------|------------|--|
| Raw with Mignonette and Asian Dressing             | 1/2 Dozen – 25 | Dozen – 49 | “Rockefeller” – Crispy Oysters (3) in Japanese Panko Breadcrumbs, Spinach and Cream 18 |
| Assiette of Oysters – Raw, Tempura and Rockefeller | 3 – 17         | 6 – 33     | Oyster Tempura (3) – Spring Onion, Buffalo Sauce and Ranch Dressing 16                 |

## STARTERS

- |  |   |
|--|---|
| Prawn Cocktail – King Prawns, Marie Rose Sauce, Radish and Black Treacle Soda Bread 18 | Buffalo Mozzarella – Peas, Edamé Beans, Lemon and Pea Shoots 13 |
| Bruschetta – Salt-Baked Beetroots, Goats Cheese and Rocket Pesto 12                    | XO Grilled Squid – Pak Choi Salad and Lime 16                   |

## SALADS

- Chilled Native Lobster Salad, Shellfish Mayonnaise – Half 39 Whole 70  
House Caesar – Traditional with Anchovies £12 Add Chicken £16

## PASTA

- Gnocchi Primavera – Asparagus, Woodland Mushrooms and Grana Padano 19  
Tagliatelle “Carbonara” – Cream, Egg Yolk, Truffle and Pancetta 24

## MAIN PLATES

- Tenderloin of Pork Schnitzel – Fries, Capers, Flat Parsley and Lemon 25  
St Austell Bay Mussel Frites – Coconut, Lime, Chilli, Lemongrass and Ginger, Fries 25  
Tarte Fine of Heritage Tomatoes – Roasted Tomato Fondue, Smoked Cheese and Basil (Vegan) 18

## THE GRILL

ADD YOUR CHOICE OF SIDES, SAUCES AND BUTTERS.  
ALL GRILLS ARE SERVED WITH WATERCRESS ONLY.

- Fillet (10oz) 36    Rib-eye (12oz) 32    Sirloin (12oz) 29

Native Lobster Grilled with Flat Parsley and Lemon Butter – Half 35 Whole 65

Grilled Lobster Thermidor – Half 37 Whole 67

## BURGERS

SERVED WITH FRIES, IN OUR OWN SESAME CHALLAH BUN

Grass Fed Beef Burger – Smoked Pancetta and Onion Jam, Beefsteak Tomato, Lettuce, Gherkin and Emmental Cheese 18

Tandoori-Spiced Lamb Burger – Feta, Avocado, Red Onion Relish with Mint and Lime Beefsteak Tomato and Lettuce 20

Crispy Breaded Cod Burger – Smoked Salmon, Lettuce, Tartare Sauce 19

Spiced Bean Burger – Smoked Cheese, Avocado, Beefsteak Tomato and Lettuce (Vegan) 18

## SIDES

- |                            |   |                                       |
|----------------------------|---|---------------------------------------|
| French Fries 5             | House Coleslaw 4                              | Fine Beans, Crispy Onions 5           |
| Creamed Potatoes 5         | Bib Lettuce & Herb Salad, House Vinaigrette 5 | Tenderstem Broccoli 5                 |
| Truffled Macaroni Cheese 7 |   | Sautéed Spinach with Lemon & Garlic 5 |

## SAUCES AND BUTTERS

- Sauces – Bearnaise/Peppercorn/Red Wine 3 each    Butters – Café de Paris / Parsley, Lemon & Garlic 3 each

### Food Allergens and Dietary Requirements

Please speak to any member of the team, and we will be very happy to detail the ingredients in each dish.

Our kitchen uses all allergens and therefore, we cannot 100% guarantee free from.

Small shell and bones may be present in fish and shellfish, although we do our best to remove.