

# M E N U

## A P E R I T I F

Collet £11 by the glass, The Loire £10.5

### A P P E T I S E R S

Cheddar & ham croquettes	5	Beef arancini, pesto	7
Crudites, basil hummus (vg)	6	Charcuterie & halloumi	9
Lamb meatballs, parmesan	7	Fine de Claire (1/2 dozen)	19.5

### S T A R T E R S

Soupe du jour (vg)	6	Burrata, Isle of Wight tomatoes (v)	9
Chicken liver parfait	8	Crab & avocado, rye	12
Sweet potato fritti, caponata, pine nuts (vg)	8	Grilled octopus, samphire, lemon	12
Asparagus, poached egg, hollandaise (v)	9	Steak tartare	12

### S A L A D S

Endive, walnut, pear, blue cheese (v)	12	Seared tuna salad	15
Goat's cheese, spring carrots, hazelnuts (v)	12	Chicken Caesar salad	15

### M A I N S

Tenderstem broccoli, tapenade, tomato (vg)	11
Croque Monsieur/Madame, green salad	11/12
Nettle & parmesan risotto (v)	12
Mussels, chilli & garlic	14
Beef lasagna	15
Lamb cutlets, chard, crushed chickpeas	17
Salmon, artichokes, black olives	17
Crab ravioli, bisque	18

### F R O M T H E G R I L L

Cheeseburger, chips	15
Flat Iron chicken	16
12oz Bavette	16
9oz Sirloin	21

*All steaks served with chips and a choice of:  
Cafe de Paris butter, bearnaise, peppercorn or roquefort  
sauces.*

*Our Steaks are provided by our local butcher: Macken  
Brothers*

### T O S H A R E

Seabass en papillote  
33

26.5oz Cote de boeuf  
52

### S I D E S

Chips ~ Spinach ~ Rocket & parmesan salad ~ Green beans, confit shallots ~ Broccoli, chilli & garlic  
4.75

Truffle & parmesan chips  
6.5

*(v) Vegetarian (vg) Vegan*

*Please advise your server if you have any allergies or require information on ingredients used in our dishes.  
All of the above prices are inclusive of VAT. A discretionary 12.5% service charge is added to your bill*