

BITES

all at 10

Ham hock scotch egg, sauce gribiche

Sausage roll

Onion bhajis, cucumber & mint raita (*pb*)

SHELLFISH

Shellfish platter ~ 30 *with lobster* ~ 60

Dressed Dorset crab ~ 23

Atlantic prawn cocktail, Marie Rose ~ 19

Jersey rocks ~ ½ dozen 25 ~ dozen ~ 46

KING'S CAVIAR

Oscietra

15g ~ 60 | 30g ~ 105 | 50g ~ 145

Beluga

30g ~ 200 | 50g ~ 290

Traditionally garnish with shallot, egg yolk, egg white, sour cream, chives

STARTERS

Spring vegetables & pearl barley broth (*pb*) ~ 14

Steak tartare ~ 20

Wye Valley asparagus, hollandaise ~ 18

Montgomery's Cheddar soufflé (*v*) ~ 19

Pork, prune & smoked chicken terrine, spiced apple chutney ~ 15

Ned's smoked salmon, soda bread ~ 19

SALADS

Beetrootd, goat's curd, orange blossom honey (*v*) ~ 17

Smoked chicken Caesar, anchovies ~ 15 / 18

Asparagus, Jersey Royal, soft boiled egg, pink grapefruit ~ 22

AFTERNOON TEA

Monday to Friday 2pm - 5pm, Saturday 12pm - 5pm

Selection of sandwiches, scones, cakes, choice of tea ~ 50

with Thiénot Champagne ~ 60

MAINS

Fish & chips, mushy peas, tartare ~ 26

Whole plaice, shellfish butter, brown shrimps ~ 37

Millie's cheeseburger, bacon, chips ~ 25

“Beyond meat” burger, vegan cheese, chips (*pb*) ~ 25

Salmon fishcake, watercress, capers, seaweed hollandaise ~ 27

Butter chicken masala curry, basmati rice ~ 26

PIES

Shorthorn steak pie ~ 36

Guinness gravy

Sutton Hoo chicken pie~ 32

Oyster mushroom, tarragon

Fisherman's pie ~ 32

Seaweed & smoked trout roe

Squash & mushroom pie (*pb*) ~ 24

White wine sauce

GRILL

Roasted lobster, Old Bay seasoning, chips ~ 60

1kg Porterhouse steak, green peppercorn sauce, *to share* ~ 96

Shorthorn Ribeye steak 280g, chips ~ 39

SAUCES

all at 4

Chimichurri ~ Bearnaise ~ Red wine jus ~ Green peppercorn

SIDES

all at 8

Steamed spinach (*pb*)

Minted spring vegetables (*pb*)

Chips

Mash

Mixed salad (*pb*)

Buttered Jersey Royal potatoes

v = vegetarian - pb = plant based

Please inform your server if you have any allergies or require information on ingredients used in our dishes.

There is a discretionary 14.5% service charge added to your bill all of which is distributed among staff. All above prices are inclusive of VAT.