

STARTERS

MALDON ROCK OYSTERS

Lemon, tabasco + shallot vinegar
6x 16.50 / 12x 33.00

HOME SMOKED SALMON

Crushed avocado purée, sea
buckthorn purée, seaweed
crackers + watercress 10.00

CHORIZO + MANCHEGO CROQUETAS

Celeriac + mustard remoulade,
roasted apple purée +
watercress 9.75

CLASSIC PRAWN COCKTAIL

Succulent North Atlantic prawns,
Marie Rose, shredded romaine +
lemon 9.50

ASIAN SPICED CRISPY CHICKEN PARCEL

Sesame, wasabi + soy dressing, pickled
mouli, radish, spring onions
+ lime 9.00

MIDDLE EASTERN ROASTED CAULIFLOWER

Harissa spiced + topped with lemon,
yoghurt, coriander, crispy
shallots + sumac 8.50

EARTHCUTERIE

Creamy goat's cheese mousse with
smoked, cured, dried + pickled beetroot,
balsamic + toasted seeds 9.00

MAINS

DAY BOAT CATCH FOR 2

Whole fish sharer for 2
(market price)

CATCH OF THE DAY

Regular changing specials from our
local fishing fleet
(market price)

BOUILLABAISSE

A selection of locally sourced fillets of fish
poached with mussels, clams + prawns in a
Provençal sauce with tomatoes, saffron +
aromatics with aioli, lemon + herbs 24.95

CONFIT PORK BELLY

Slow cooked + barbecued free-range pork
belly with a spiced n'duja crust, roasted apple
purée, haggis fritter + crackling 22.95

FREE-RANGE CHICKEN EN CROÛTE

Free-range chicken with smoked
pancetta, wild mushrooms + tarragon cream
sauce in a golden puff pastry vol au vent 22.50

MOULES

Scottish mussels cooked in local cider,
shredded leeks, garlic, smoked free-range
bacon, cream + parsley, served with warm
local sourdough bread 19.95

28 DAY, AGED 100Z SIRLOIN STEAK

Cooked over charcoal, with roasted
vine tomato, watercress +
café de Paris butter 26.00

TWICE BAKED CHEESE SOUFFLÉ

Flavoured with gruyere, parmesan +
Kentish Blue, leek fondue,
creamy cheese glaze 16.95

VEGAN SOURDOUGH CRUSTED SMOKED TOFU

Wild mushroom sauce + sautéed
spinach 16.95

POTATOES

DAUPHINOISE POTATOES
Bubbling in a creamy cheesy,
garlicy sauce 4.95

CHUNKY CHIPS
Crispy, melting +
golden 4.40

PINK FIR POTATOES
Steamed local pink fir potatoes
rolled in parsley butter 4.50

SKIN-ON FRIES
Traditional French pommes
frites 4.30

VEGETABLES

TENDERSTEM BROCCOLI
Simply steamed with cracked black
pepper + salted butter 4.70

SAMPHIRE
Cooked with seaweed
butter 5.20

WINTER GREENS
Garlic butter + crispy
shallots 4.35

MIXED SALAD
Romaine, watercress, radish,
beetroot, vinaigrette +
sourdough croutons 4.40

DESSERTS

TRIPLE CHOCOLATE NEMESIS

Triple chocolate mousse, honeycomb ice
cream, crushed homemade honeycomb 8.75

AUTUMN BERRY PAVLOVA

Topped with Autumn berry compote, vanilla
yoghurt, cherry sorbet + toasted almonds 7.95

TREACLE TART

A delicious treacle filling with local sourdough
breadcrumbs, a hint of zesty lemon served with
a hazelnut + tonka bean ice cream 7.95

NOUGAT ICE CREAM PARFAIT

Creamy nougat parfait with vanilla, toasted
nuts + candied fruits with warm roasted
plums + crispy cinnamon palmiers 8.25

STICKY DATE + GADD'S ALE SPONGE PUDDING

Toffee sauce + clotted cream
ice cream 7.95

CHOCOLATE + LOTUS BISCOFF CHEESECAKE

With biscoff sauce, peanut + chocolate chip ice
cream 8.25 (vegan)

Occasionally local suppliers will be used to plug the gap from our allotment supplies
All payments to be made as credit/debit card **only** + contactless ideally
A discretionary 10% service charge is added to all bills
Please alert us to of any food allergens + intolerances
Extra sauces from 25p, with all profits going to *FareShare*