

STARTERS

CELERIAC VELOUTÉ

Black truffle, homemade sourdough
& Marmite butter – 15.00

AUTUMN TART

Caramelised pumpkin
Jerusalem artichoke espuma,
apple cider gel & walnut – 16.00

MISO-GLAZED MONKFISH

Cauliflower purée, shimeji mushrooms,
pickled raisins & toasted yeast velouté – 20.00

BUTTER-POACHED LOBSTER TAIL

Set lobster bisque, charred sweetcorn,
tarragon & lemon gel – 26.00

ROAST PIGEON BREAST

Beetroot, blackberry, hazelnut
& sauce poivrade – 19.00

DUCK LIVER PARFAIT

Toasted brioche, gooseberry chutney
& pumpkin-seed tuile – 18.00

MAINS

ROAST BRILL

Poached quince, razor clams,
glazed salsify & coastal chowder sauce – 38.00

JOHN DORY

Crab crumpet, charred baby fennel,
brown shrimp, sea herbs &
hazelnut Champagne sauce – 36.00

PORK TENDERLOIN

Pork cheek boulangère, toffee apple,
hispi cabbage & Calvados sauce – 32.00

RICOTTA TORTELLINI

Pickled girolles, summer truffle,
parmesan, velouté & herb oil – 26.00

STUFFED LOIN OF VENISON

Sticky venison rib, smoked beetroot,
pickled blackberries & juniper sauce – 36.00

SWEETCORN GNOCCHI

Pickled shimeji, Parmesan crisp,
sweetcorn velouté – 28.00

TRUFFLE PAPPARDELLE

Chestnut cream, confit egg yolk,
lovage & shaved winter truffle – 28.00

TASTE OF THE ROCK

THE FULL SELECTION

All four, served together – 16.00

SMOKED OYSTER BAVAROIS

Crispy oyster, buttermilk and nasturtium

CHEESE AND ONION WAFFLE

Whipped goat's cheese and pickled shallot

DUCK LIVER PARFAIT CROUSTADE

Pickled cherry and cured duck heart

AGED BEEF TARTARE

Dressed crab, caviar and crisp potato

Please tell us about any food allergies or dietary requirements before ordering.

FROM THE BUTCHER & THE BOAT

EXCEPTIONAL CUTS.

THE DAY'S FINEST CATCH.

A daily selection of exceptional cuts and the
freshest market fish, chosen according to
quality, season and availability.

THE BUTCHER'S BLOCK

Exceptional cuts of meat, selected
daily and cooked to your preference.

THE BOAT

The finest market fish available that day,
celebrating the best of the season
and the sea.

SIDES

Beef-fat chips – 6.00

Truffle & parmesan fries – 8.00

Glazed heritage carrots – 6.00

Buttered dill potatoes – 6.00

Autumn salad – 5.00

Marinated olives – 5.00

Trio of breads with cultured
butter & marmite butter – 8.00

DESSERTS

SPICED PUMPKIN TART

Maple ice cream & pecan croquant – 12.00

LEMON PANNA COTTA

Grapefruit granita and
torched meringue – 11.00

CHERRY BAKEWELL SOUFFLE

Almond tuile, almond ice cream – 14.00

SELECTION OF ICE CREAM

Local ice-cream – 7.50

ON THE ROCKS

Dark chocolate pebble, whisky
caramel and toasted oat ice cream – 16.00

AFFOGATO

Freshly ground coffee, vanilla ice-cream
& Butter shortbread – 10.00
Add a liquor – 5.00

CHEESEBOARD

British and Isle of Wight cheeses,
quince paste, walnut pickle, grapes
and oat biscuits – 15.00

TRIO CHOCOLATE-DIPPED ICE CREAM

Strawberry, white chocolate and milk
chocolate ice creams, individually
dipped in a crisp chocolate shell – 9.00

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