

hook

STARTERS

Watercress soup, peppered crème fraîche, tempura oyster	£8.5
Miso roasted cauliflower, shoreline vegetables, seaweed, peanuts, radish salad [v]	£10/£20
Twice baked Comté cheese soufflé, pickled walnuts [v]	£10
BBQ Sriracha lamb belly, mint yoghurt, chickpea, cucumber	£12
Gambas "Al Pil Pil", chili, lime, coriander, toasted sourdough	£14

MAINS

Wiltshire truffle risotto, local asparagus, hazelnut pesto [v]	£22
Slow roast pork belly, sage & onion bon bon, burnt apple purée, all the trimmings	£26
Cod Kyiv, miso mayonnaise, crispy seaweed fries	£28
Roast Sirloin, braised shin, Yorkshire pudding, all the trimmings	£29
BBQ monkfish tail, Café de Paris butter, new potatoes, tenderstem broccoli	£36

DESSERTS

Selection of ice cream & sorbets [v]	£8
Sticky toffee pudding, candied pecans, vanilla ice cream [v]	£9
Paris-Brest, strawberries, crème fraîche mousse, almond biscuit, strawberry sorbet [v]	£9
Selection of cheese & biscuits, fig jelly	£17
Tarte Tatin, medley spiced ice cream [<i>to share</i>] [v]	£18



Please be aware consuming raw oysters may increase your risk of foodborne illness. Some of our dishes contain allergens, as well as [delicious!] calories. If you'd like to see our allergen menu and calorie count for our dishes scan the QR code.



Feeling 'tip top' after your dining experience with us? We have popped a 10% discretionary service charge onto your bill and all of this will be shared equally amongst our hard-working team. If you'd like to opt-out that's fine too, just let us know.