

## - MENU -

### Mixed Farmhouse Breads

*Seaweed butter (v) for two 11*

### Crab Arancini

*Red pepper puree (v) 9*

### Marinated Olives

*Rosemary (gf) (v) (vg) 6*

### TO START

### Homemade Soup of the Day

*Grilled bread (v) 9*

### Crayfish Tart

*Mixed leaf salad 10*

### Sea Poached Crevettes

*Seaweed buttered loaf 10*

### Chicken Liver Parfait

*Red onion chutney, brioche 11*

### MAIN COURSE

### Moules Mariniere

*Cream, garlic, parsley, fries (gf)  
small 12 / large 19*

### Rozel Beef Burger

*Brioche bun, baby gem, gherkin, tomato, red onion,  
relish, hand cut chips 17  
Add bacon or cheese 2*

### Lemon & Herb Risotto

*Grilled vegetables, pesto dressing (vg) 16*

### 8oz Ribeye Steak

*Hand cut chips, confit tomato, mushroom 29  
Add Peppercorn Sauce 2*

### SALADS

### Caesar Salad

*Parmesan, croutons, anchovies, dressing (v) (gf) 10  
Small 8 / Large 14*

**Add Chicken to large plate 8**

### Duck & Pomegranate Salad

*Mixed seeds, nuts, hoisin dressing 16*

### Fish & Chips

*Mushy peas, chunky chips, tartare (gf) 18*

### Grilled Salmon

*Saffron risotto, pine nuts, crispy parmesan (gf) 19*

### Crab, Prawn & Chilli Linguini

*Green oil, soft herbs (gf) 21*

**Ask about our daily specials  
or see the board**

### SIDES

*Hand Cut Chips, Onion Rings, Mixed Salad, Seasonal Vegetables, Jersey Royals All 6*

### DESSERT

### Artisan Cheeses

*Biscuits, celery, grapes 12*

### Coconut Pannacotta

*Mango sorbet (gf) (v) 9*

### Sticky Toffee Pudding

*Butterscotch sauce, vanilla ice cream (gf) (v) 9*

### Chocolate Tart

*Poached pear, honeycomb ice cream (gf) (v) 9*

### Jersey Ice Creams

*Vanilla, Chocolate, Mint Choc Chip, Strawberry (gf) (v)  
2 Scoops £3.50*

### Sorbet

*Lemon, Mango, Pineapple (gf) (v)  
2 scoops £3.50*

*(gf) Gluten Free option available, please ask (v) Suitable for vegetarian (vg) Suitable for vegan.*

*If you have any food allergies or food intolerances please ask about the ingredients in your meal before placing your order. Dishes may contain nut/nut derivatives.  
Fish dishes may contain bones. Please note that we will add a 10% optional gratuity to your bill, 100% of which will be shared with all the team.*



**- W I N E -**

**C H A M P A G N E**

75 cl

**Veuve Cliquot, Yellow Label Brut**

£75.00

**Moet Chandon, Rose Imperial**

£75.00

**Forget Brimont, Premier Cru**

£49.00

**S P A R K L I N G**

1 / 4 b t

75 cl

**Prosecco Brut, Ponte Di Rialto, Italy**

£11.50

£25.00

**W H I T E**

175 ml

250 ml

75 cl

**Sauvignon Blanc, Chile**

£5.90

£7.50

£20.00

**Pinot Grigio Italia, Italy**

£6.20

£7.90

£21.00

**Chardonnay, France**

£6.90

£8.10

£25.00

**Sauvignon Blanc, Marlborough Mirror Lake New Zealand**

£7.70

£9.50

£27.00

**Muscadet De Servre Et Maine, Chateau Cassemichere, France**

£27.00

**Macon Lugny, Les Genievres, Louis Latour, France**

£33.00

**Sancerre, Domaine Du Pre Semele**

£38.00

**Petit Chablis, Simonnet-Febvre**

£9.50

£11.90

£39.00

**Pouilly-Fume, Les Charmes, Domaine Chatelain, France**

£37.00

**Pouilly- Fuisse, Daudet Naudin 2019, France**

£49.00

**R E D**

175 ml

250 ml

75 cl

**Cabernet-Sauvignon, Norte Chico Chile**

£5.90

£7.50

£20.00

**Merlot, France**

£6.90

£7.90

£23.00

**Malbec, Kaiken Argentina**

£8.30

£9.90

£28.00

**Cabernet Shiraz, Australia**

£6.90

£8.70

£24.00

**Primitivo, Italy**

£26.00

**Chateau Puyfromage, France**

£27.00

**Cotes Du Rhone Villages, Les Coteaux, Boutinot, France**

£28.00

**Marques De Caceres, Crianza Rioja Spain**

£29.00

**Valpolicella, Italy**

£29.00

**Chianti Classico, Brolio Italy**

£35.00

**Chateau Vieux Cardinal, Pomerol 2018**

£41.00

**Muga Reserva, Rioja Spain**

£39.00

**Chateau Cissac, Haut Medoc, France**

£42.00

**Châteauneuf Du Pape, France 2018**

£52.00

**R O S E**

125 ml

175 ml

250 ml

75 cl

**Cotes De Provence, Sables D'azur**

£8.30

£9.90

£28.00

**Sancerre, Domaine Du Pre Semele**

£36.00

**D E S S E R T**

**Sauternes, Perle di Arche**

£8.50

£29.00

