



STARTERS

Lamb Kofta MSJ Beetroot, Pomegranate & Mint, Feta Yoghurt, Spiced Chickpeas [GFA]	8.00
Twice-Baked Cheese Soufflé Caramelised Onions, Roast Garlic Cream, Old Winchester Cheese, Focaccia [V]	9.00
Soy & Yuzu Cured Mackerel Seaweed Cucumber, Braised Chicory, Apple & Buttermilk Dashi	10.00
Cauliflower & Coconut Milk Soup Apple, Capers & Golden Sultana Dressing, Focaccia [GFA PB]	8.00
North Sea Crab Salad MSJ Cherry Tomatoes, Salted Cucumber, Bloody Mary, Gem Lettuce [GF]	12.00

MAINS

Fish of the Day Courgette, Charred Gem Lettuce, Seaweed Ratte Potatoes, Sea Herbs & Lemon Butter Sauce [GF]	28.00
Mount St John Beetroot Risotto Whipped Feta, Garden Herb Pesto & Spiced Pumpkin Seeds [GF PBA]	18.00
Brown Butter Poached Cod Smoked Roe & Cod Fishcake, Buttered Spinach, Salt & Vinegar Scraps, Parsley Oil	24.00
Dry Aged Sirloin Beef Fat Oyster Mushroom, Confit Plum Tomato, Beer Battered Onion Rings, Fries [GFA]	32.00
Duck Breast Confit Duck Leg, Sweet & Sour Carrot, Pak Choi, Orange, Soy & Ginger Sauce [GFA]	26.00
Provenance Beef Burger Brioche Bun, Cheese, House Relish, Chips <i>Add Bacon +£1.00</i>	16.50
Theakston Beer Battered Haddock Chunky Chips, Mushy or Garden Peas, Chips, Tartare Sauce, Lemon	18.00

SIDES & SNACKS

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Mixed Marinated Olives	4
Focaccia Bread Whipped Butter	4
Honey & Fennel Seed Roasted Heritage Carrots [V GF]	5
Chargrilled Tenderstem Broccoli, Chimichurri Dressing [PBA GF]	5
Roast Garlic & Parsley Buttered New Potatoes [V GF]	4
Triple Cooked Chips [GFA]	4
Truffle Fries [GFA]	5

DESSERTS

Sticky Toffee Pudding Butterscotch Sauce, Vanilla Ice Cream	9.00
Mount St John Apple Crumble Oat Crumble Sable Biscuit, Tonka Bean Sabayon, Black Vanilla Ice Cream [GF]	9.00
White Chocolate & Passion Fruit Fondant Roasted Pineapple, Toasted Coconut Tuile	10.00
Almond & Olive Cake Seasonal Fruit, Almond Brittle, Vanilla Ice Cream	9.00
Cheeseboard Homemade Lavosh Crackers, Malt Loaf, Oat Cake, Tomato Chutney, Quince Jelly [GFA]	Three Cheeses 13.00 Five Cheeses 16.00

V - Vegetarian | PBA - Plant Based Alternative Available | GF - Gluten Free | GFA - Gluten Free Alternative Available

All our food is prepared to order so we strive to satisfy all dietary requirements. Please inform one of our team of your specific allergy or dietary requirement when ordering. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team. A discretionary 10% service charge will be added to all tables.