



Dockyard Damson Spritz **7**

Italian Chase **7**

Aperol Spritz **7**

Olives **4.5**

Bread for the table **3**

Summer Specials

Mixed charcuterie, kalamata olives, san marzano & rocket salad with rosemary focaccia **10 / 18**

Chicken, bacon & avocado salad, anchovies and Parmesan **9 / 17**

Curried butter mussels & triple cooked chips **8.5 / 16**

Barbecued poussin, courgette, watercress & chilli salad with tarragon salsa verde **20**

280g Rib eye steak, wild garlic & herb butter, truffle & Parmesan triple cooked chips, remoulade and rocket, red onion & tomato salad **26**

Starters

Wild garlic and Manchego tortilla with poached egg & romesco (v) **8**

Lovage soup with Granny Smith & crème fraîche(v) **8.5**

Local asparagus with pancetta, whipped cods roe & lardo **9**

Soy & ginger cured salmon, pickled cockles, wasabi and sesame **10**

Lobster raviolo, buttered leeks, bisque espuma **13.5**

Smoked hock & pancetta terrine, apricot ketchup, piccalilli with toasted brioche **9**

Main Courses

Grilled cauliflower steak, romanesco risotto, buckwheat, burnt apple & ricotta (v) **18**

Sage gnocchi, local asparagus, crispy hens egg, goats curd & pine nut (v) **19**

Hake baked in mushroom butter, boulangère potatoes, bouillabaisse & green olive tapenade **22**

Chalk stream trout avruga caviar tagliatelle, mussels & baby spinach **23**

Roasted duck breast, potato rosti, pak choi, cucumber & cherries **24**

Barbecued Moroccan spiced lamb rump, wild garlic hummus, black quinoa & feta **23**

On The Side

Glazed Chantenay carrots (v) **3.5**

Spring greens & horseradish (v) **3.5**

Parmigiano & lemon purple sprouting broccoli (v) **3.5**

Triple cooked chips with paprika salt (v) **3.5**

Wild garlic pink fir potatoes (v) **3.5**

P.T.O. for Pudding & Cheese

- Please notify a member of staff of any allergen and dietary requirements
- A discretionary 10% service charge will be added to your bill, which is shared by the whole team
- Dinner B&B package includes; starters to the value of £9.50, mains to the value of £22.00 & puddings to the value of £9.00 – all other dishes are available at a supplement

Pudding

- Dark chocolate and passion fruit delice with mango sorbet **9.5**
 Honey parfait, orange & hazelnut with jamaican ginger ice cream **8**
 Lemon & raspberry panna cotta and shortbread with verbena ice cream **7.5**
 Yorkshire rhubarb soufflé with rhubarb sorbet (please allow 15 mins.) **9**
 Salted caramel tart with pistachio ice cream **8.5**
 Chocolate fondant with dulce de leche ice cream **9.5**

Cheese

- Cheese, chutney & crackers **12**
 Cheese sharing board **10 p.p. (min. 2 persons)**

Pudding Wine & Port

| | |
|---|--|
| Royal Tokaji 'Late Harvest' 2016 | 100ml - 7.5 / 50cl Bottle 30 |
| Banyuls 'Robert Pages' | 100ml - 8.5 / 50cl Bottle 34 |
| Port Reserva, Ramos Pinto N.V. | 100ml - 5.5 / Bottle 28 |
| Taylor's Late Bottled Vintage Port 2011 | 100ml - 6 / Bottle 30 |

Coffees & Teas

| | | | |
|------------------------|------------|-------------------|--------------|
| Americano | 3 | Espresso | 3 / 4 |
| Cappuccino | 3.5 | Latte | 3.5 |
| Flat White | 3.5 | Macchiato | 3.5 |
| Irish / Liqueur Coffee | 7 | Selection of Teas | 3 |

Armagnac, Calvados & Cognac

| | |
|-----------------------------------|-------------|
| Martell VS *** | 3.95 |
| Boulard La Cuvée Vincent Calvados | 4.8 |
| Janneau VSOP Armagnac | 5.7 |
| Remy Martin VSOP | 6.8 |
| Château de Pellehaut Armagnac | 6.3 |
| Hine Fine Champagne | 7.2 |
| Courvoisier XO | 15 |
| Remy Martin XO | 22 |

Whisky

| | |
|-------------------------|------------|
| Jameson | 4.1 |
| The Famous Grouse | 2.8 |
| Chivas Regal 12 | 5.3 |
| Glenmorangie Original | 5.8 |
| Jura Origin | 6 |
| Laphroaig 10 y.o. | 7.2 |
| Dalwhinnie 15 y.o. | 8.2 |
| Haig Club | 8 |
| The Balvenie DoubleWood | 15 |

Unless stated otherwise, spirit prices are for a 35ml measure, 25ml/50ml is available.

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