



Dockyard G&T **8.1**

Barnsole Bubbles **10**

Kir Royale **10**

Olives **4.5**

Bread for the table **3**

Seasonal Classics

French onion soup with gruyère gratinated sourdough (v) **8**

Chicken, chestnut and radicchio salad with serrano ham & apple **9 / 17**

Battered fish of the day, seaweed triple cooked chips, peas a la française & tartare **18**

Braised Jacob's ladder, mashed potato, pancetta, mushroom & pearl onions **24**

Starters

Beetroot gazpacho, preserved celery, pickled heritage beetroots & nasturtium (Ve) **8**

Black garlic risotto, pickled cauliflower, truffle & puffed rice (v) **9**

Seared king scallops, chestnut veloute, bottagra & wood sorrell **13**

Lobster raviolo, buttered leek & bisque espuma **14**

Pigeon breast, smoked feta, hazelnut & pickled beetroot **9**

Ham hock terrine, pig's head croquette, spiced apple chutney
& spelt sourdough **9.5**

Main Courses

Pulled mushroom & salt baked celeriac suet pudding, roast hispi cabbage and pickled walnut with an oat cream velouté (Ve) **19**

Gorgonzola & basil gnocchi, pesto, crispy hens egg, pine nuts & kale (v) **18**

Fillet of brill, crispy potato, kimchi, choi sum, celeriac purée & tom yum bisque **26**

Pan roasted cod, hasselback potatoes, leeks, parsnip purée & white wine sauce **20**

Spiced loin of venison, sausage roll, dauphinoise potatoes, medlar purée, charred pickled shallot & mustard collard greens **26**

Roast loin of hogget & pressed breast, minted pomme purée, baby turnips, fine beans & rosemary red wine sauce **24**

On The Side

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

Stir fried halloumi, mangetout & broccoli salad (v) **3.5**

Caramelised onion mashed potato with parmesan (V) **3.5**

Sautéed spinach with garlic & lemon (v) **3.5**

Glazed Chantenay carrots (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

- Toasted coconut & green cardamom rice pudding with lime and muscovado sugar (Ve) **8**
- Spiced apple souffle with buttermilk ice cream (please allow 15 mins.) **10**
- Gianduja chocolate delice, cocoa nib tuile & vanilla ice cream **9.5**
- Salted caramel panna cotta, macadamia crumble & espresso ice cream **8.5**
- Orange & almond tart, sesame, burnt tangerine with chocolate ice cream **9**
- Steamed salted caramel & banana cake with vanilla crème anglaise **8**

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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