



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 & radicchio salad with serrano ham and apple 9 / 17

Mixed charcuterie, cheese, kalamata olives, chutney & rosemary focaccia 10 / 18

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

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

Starters

Wild mushrooms on sourdough toast with nasturtium & slow cooked hens egg (v) **9**

Black garlic risotto with cauliflower, parmesan & wild rice (v) **8**

Smoked fish consommé with pickled celeriac & dill **10**

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

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

Corn fed chicken & cêpe terrine with autumn black truffle, crispy skin and girolle **11**

Main Courses

Leek & smoked applewood suet pudding, baby carrots, carrot purée, braised chicory with a chive & hazelnut cream sauce (v) **18**

Gorgonzola & basil gnocchi, with pesto, crispy hens egg, pine nuts & kale (v) **19**

Buttered halibut, Italian borlotti beans, swiss chard, pise en lit & salsa verdé **23**

Baked cod with crab sauce, crushed new potatoes, tempura oyster & confit fennel **24**

Black treacle cured beef bavette, lardo galette potatoes, mushroom purée, roscoff onion & chive **26**

Sous vide hogget with pressed breast, minted pomme purée, baby turnips, fine beans & rosemary red wine sauce **25**

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 12.5% 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

Peach soufflé with buttermilk ice cream (please allow 15 mins.) **10**
 Chocolate whiskey bavarois, hazelnut, sea buckthorn & espresso ice cream **9.5**
 Earl grey tea junket with black pepper granola & burnt honey **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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