

Appetisers

LINDISFARNE OYSTERS 3 for 7.5 / 6 for 14 Tabasco & shallot vinegar add chopped chorizo add spicy N'Duja sausage	PIGS IN BLANKETS KING PRAWNS & GARLIC BUTTER MARINATED MIXED OLIVES (v/vg)	4.5 9 4	GARLIC BREAD (v) with cheese SHARING BOARD continental meats, bread, olives, cheese & pickles	4 / 7 1 / 2 12 / 20
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Starters

WILD GARLIC, POTATO & SHALLOT SOUP (v/vg)	6	BBQ BRAISED PORK SHOULDER BONBON pickled peppers, grilled sourdough & caramelised apple purée	8
MEDITERRANEAN FISH SOUP Gruyère, rouille, Gruyère crouton	8.5	BEEF KOFTA flatbread, beetroot hummus, roast tomato & pickled onions	8.5 / 16
MUSSELS STEAMED IN CIDER tarragon & chorizo	8.5 / 15.5	DUCK LIVER PARFAIT root vegetables, bacon & port jam, brioche	7.5
SEARED KING SCALLOPS ceviche & parfait, rye bread crumble, XO, radish & herbs	15	SESAME & TAHINI HERITAGE CARROTS (v/vg) coriander, almonds, lime & chilli dressing	7 / 12
GRAN MONTAVANO CHEESE SOUFFLÉ (v) spinach & shallot velouté, crispy onions & chives	9.5	TEMPURA VEGETABLES & COASTAL HERBS (v/vg) curried mango purée & ponzu dipping sauce	8
MINI N'DUJA SCOTCH QUAILS EGG charred onion mayonnaise, pickled vegetables & herb oil	7.5	KING OYSTER MUSHROOM SALAD (v/vg) asparagus, toasted hazelnuts & parsley	6.5 / 12

From the Josper

10oz RIBEYE	24	DAY BOAT TURBOT ON THE BONE	25
10oz SIRLOIN	24	CHARGRILLED GLOBE ARTICHOKE & ASPARAGUS spinach, tomato fricassée & braised Puy lentils	16
8oz FILLET STEAK	29		
20oz CHATEAUBRIAND (for two to share)	58		
ROSEMARY & GARLIC MARINATED LAMB CHOPS FROM THE RACK 3 for 21 5 for 29	21 29	SURF & TURF add garlic buttered king prawns	9
LOCAL 17oz PORK TOMAHAWK	22.5	All Josper grills are served with a sauce of your choice, fries, shallot & fine bean salad.	
SAUCES peppercorn / diane / blue cheese / garlic & herb butter / béarnaise			

Mains

POACHED CHALK STREAM TROUT Champagne lime & fennel herb butter, wilted spinach, pickled girolle & Jersey royals	17.5	ROAST CORN FED CHICKEN tarragon, baby artichokes, smoked bacon, crispy onion mash - chasseur sauce	17.5
PAN FRIED SEA BASS haricot blanc, sautéed cabbage, chorizo & tomato cassoulet	18.5	ROAST DUCK A L'ORANGE duck croquette, turnip, sautéed spinach - soy	20
BEER BATTERED FISH & CHIPS crushed minted peas, tartar sauce & hand cut chips	14.5	AROMATIC SLOW ROAST PORK BELLY carrot & star anise, rainbow chard, morel mushroom, charred ratte potato - pork broth	19
CRISPY PANKO FISHCAKES creamed spinach, fennel herb, truffle & Parmesan fries	13.5	DOUBLE BRISKET & CHUCK BEEF BURGER mature cheddar, crispy onions, impeccable sauce, fries & house salad	13.5
UDON NOODLES (v/vg) spinach & coconut sauce, pak choi, bean sprouts & wild mushrooms	13.5	VENISON BURGER blue cheese rarebit, rocket, beef tomato, crispy bacon & onion crumble, apple & radish remoulade, fries & house salad	15
BEETROOT BURGER (v/vg) vegan cheese, siracha mayo, rocket, beef tomato, crispy onion, fries & house salad	14.5	SMOKED MOZZARELLA RIGATONI PASTA (v) tomato & roasted pepper, wild garlic pesto with lemon olive oil	15.5

Sides

SPICY BLACK PUDDING & POTATO HASH	4.5	STIR FRIED SOY, MISO & CHILLI GREENS	4
MUSTARD, PARSLEY & CRISPY ONION MASH	4	ROCKET, PARMESAN & SUNDRIED TOMATO	4
HAND CUT CHIPS	3.5	HOUSE SALAD	3.5
PHILLY CHEESESTEAK FRIES	5.5	TRUFFLE, PARMESAN & PARSLEY FRIES	4.5

Pizza

Sandwiches

SHELLFISH king prawn, mussels, crab & pesto	14.5	All sandwiches are served on a choice of white or brown bread with house salad & french fries Served 12.00-17.00	
QUATTRO FORMAGGI mozzarella, Berkswell, Cheddar & Darling blue (v)	12.5	COLD ROAST SIRLOIN horseradish	11.5
SPICY N'DUJA SAUSAGE tomato, mozzarella & parmesan	11.5	GRILLED GOATS CHEESE pickled red pepper, tomato & pesto (v)	11
MARGHERITA tomato, mozzarella & basil (v)	10	BEER BATTERED COD FINGERS tartar sauce	10
EXTRA TOPPINGS artichoke / Pimiento peppers / mushrooms / cheese rocket & Parmesan / avocado / chicken (3.50)	1.5	SMOKED SALMON cucumber, crab mayonnaise & rocket	12





*The  
Impeccable  
pig*

EAT LIKE AN IMPECCABLE PIG

