

*Eat like an impeccable pig. Oink oink...*

## Appetisers

LINDISFARNE OYSTERS 3 for 9.5 / 6 for 16.5 <i>served with Tabasco &amp; shallot vinegar or chopped chorizo or pickled samphire</i>	PIGS IN BLANKETS 5	GARLIC BREAD 5 / 8.5 <i>with cheese</i>	1 / 2
NOCERELLA OLIVES (vg) 4.5	HUMMUS CROSTINI 4.5	SHARING BOARD 20 <i>continental meats, bread, cheese &amp; preserved vegetables</i>	

## Starters

ROASTED RED PEPPER BROTH (vg) <i>charred onion, vegan cheese, basil oil, heritage tomato</i>	6
SMOKED MACKEREL & SALMON FISHCAKE <i>pear &amp; juniper sauerkraut, beetroot purée, horseradish</i>	7.5 / 16.5
SEARED KING SCALLOP, KING PRAWN & CRAB CROQUETTE <i>scallop roe bisque &amp; samphire</i>	14.5
DUCK LIVER PARFAIT <i>spiced granola crumb, plum chutney, toast &amp; herbs</i>	8
LOCAL HOME CURED PORK BELLY <i>pickled carrot, radish, baked apple &amp; English mustard purée</i>	8
GRAN MONTAVANO CHEESE SOUFFLÉ (v) <i>spinach &amp; shallot velouté, crispy onions, chives</i>	10
ASPARAGUS & WATERCRESS SALAD (vg) <i>miso roasted new potatoes, tarragon &amp; almond dressing</i>	7.5

## From the Jospier

10oz RIBEYE	26.5
10oz SIRLOIN	26.5
8oz FILLET STEAK	30
CHATEAUBRIAND (for two to share)	65
DOUBLE BRISKET & CHUCK BEEF BURGER <i>mature cheddar, crispy onions, impeccable sauce, fries &amp; house salad</i>	16.5
LOCAL 17oz PORK TOMAHAWK	22.5
SURF & TURF <i>add garlic buttered king prawns</i>	11
<i>All Jospier grills are served with a sauce of your choice, fries, shallot &amp; fine bean salad</i>	
SAUCES <i>peppercorn / diane / blue cheese / garlic &amp; herb butter / béarnaise / lime, chilli &amp; garlic chimichurri</i>	

## Mains

PAN FRIED HALIBUT & MUSSELS <i>saffron potatoes, wilted spinach, braised fennel, gremolata</i>	25	CROWN ROASTED CORN FED CHICKEN <i>sautéed cabbage with pancetta, porcini mushroom powder, black garlic, mushroom &amp; thyme risotto, chicken jus</i>	16
ROASTED SEABASS <i>lime, chilli &amp; garlic chimichurri, ratte potatoes, sautéed hispi cabbage &amp; smoked almonds</i>	18	PARMA HAM WRAPPED PORK TENDERLOIN <i>braised pork cheek, potato purée, fondant, charred sweetcorn, tarragon &amp; cider sauce</i>	18
BEER BATTERED COD & CHIPS <i>mushy peas, tartare sauce &amp; lemon</i>	14.5	BEETROOT BURGER (vg) <i>vegan cheese, siracha mayo, rocket, beef tomato, crispy onion, fries &amp; house salad</i>	14.5
BARBECUED BROCCOLI & SATAY SAUCE (vg) <i>charred lime, roasted peanut, coriander &amp; noodles</i>	12.5		

## Pizzas

PHILLY CHEESESTEAK <i>jospier fired pimento peppers, beef butter glazed shallots, red chilli, mozzarella, extra mature cheddar &amp; tomato</i>	12.5
MARGHERITA <i>cheese, Napoli sauce</i>	10
BRAISED PORK CHEEK <i>parma ham &amp; chorizo, mozzarella, extra mature cheddar &amp; tomato</i>	12.5
QUATTRO FORMAGGI (v) <i>mature cheddar, mozzarella, darling blue &amp; grana montavano, tomato, shallot</i>	12
EXTRA TOPPINGS <i>roasted peppers / mushrooms / shallots</i>	1
<i>cheese / Parma ham / salami / chorizo</i>	2.5

## Sides

FRIES	4
CHIPS	4
TRUFFLE & PARMESAN FRIES	4.5
PHILLY CHEESESTEAK FRIES	4.5
BUTTERED SEASONAL GREENS	4
MUSTARD & CRISPY ONION MASH	4.5
ROCKET PARMESAN & TOMATO SALAD	4.5

For advice on food allergies and intolerances, please speak to a member of our team who will be able to assist. All prices are inclusive of VAT.



## *Desserts*

LEMON MERINGUE PIE	7.5	HONEY PARFAIT, ELDERFLOWER JELLY <i>gooseberry compote, pain d'épices</i>	7.5
DARK CHOCOLATE MOUSSE <i>cocoa nibs, passion fruit gel, chamomille</i>	7.5	CHEESEBOARD <i>a selection of cheeses, grapes, celery, crackers &amp; chutney</i>	9
RASPBERRY CURD CHOUX BUNS <i>white chocolate ganache, hazelnuts &amp; Grand Marnier</i>	7.5	SELECTION OF ICE CREAM & SORBET	5.5
STICKY TOFFEE PUDDING <i>vanilla ice cream &amp; butterscotch sauce</i>	7.5	CAFE GOURMAND <i>mini dessert of the day with tea or coffee</i>	6.5

## *House Selection & Wines by the Glass*

*Full wine list available upon request*

SPARKLING	125ml	Bottle
Prosecco DOC Corte delle Calli Extra Dry, Veneto, Italy N.V.	4.80	27.80
Viticoltori Acquesi Rosé Brut, Piedmont, Italy N.V.	5.20	29.75
Taittinger, Prestige Brut, Reims, France N.V.	11.70	57
Taittinger, Prestige Rosé, Reims, France N.V.		67
WHITE WINES	175ml	500ml Carafe Bottle
Candidato Bianco, Viura, Vino de la Tierra de Castilla, Spain 2019	4.80	13.50 20
Montalto Pinot Grigio, Sicily, Italy 2018	5.80	16.20 24
Featherdrop Sauvignon Blanc, Marlborough, New Zealand 2019	6.70	18.80 28
Picpoul de Pinet Beauvignac, Languedoc Roussillon, France 2018	6.90	19.5 29
Chardonnay Domaine Coste, Vin de Pays des Côtes de Thongé, France 2018	6.50	18.20 27
RED WINES	175ml	500ml Carafe Bottle
Candidato Tinto, Tempranillo, Vino de la Tierra de Castilla, Spain 2019	4.80	13.50 20
Terres D'Azur Merlot, Vin de Pays d'Oc France, 2018	6.30	17.80 26.50
Regaleali Nero D'Avola, Sicilia IGT, Italy 2017	7.50	21 31.50
Finca la Colonia Malbec, Bodega Norton, Argentina 2019	6.50	18.20 27
Deakin Estate Shiraz, Victoria, Australia 2018	6.50	18.20 27
ROSÉ WINES	175ml	500ml Carafe Bottle
Nina Zinfandel Blush, Puglia, Italy 2018	5.50	15.50 23
Rosé Domaine Coste, Vin de Pays des Côtes de Thongé, France 2018	6.60	18.40 27.50

For advice on food allergies and intolerances, please speak to a member of our team who will be able to assist. All prices are inclusive of VAT.

