

COLD STARTERS

Carlingford Oysters 2.75 each
shallot red wine vinegar, tabasco

Scottish Lobster
half or whole 20.00/40.00
herb mayonnaise, crème fraiche

Potted Shrimp 8.00
scented cumin, melba toast

Prawn & Avocado Salad 10.00
marie rose sauce

Dressed Crab 12.50
lemon crème fraiche, cucumber, english lettuce

Scottish Smoked Salmon 12.00
capers, egg, soda bread croutons, crème fraiche
caviar lemon, oil

Tuna Tartare 16.00
crème fraiche, confit egg yolk, osetra caviar,
pickled enoki, watercress

Salt Baked Beetroot 7.50
peppered goats cheese

Heritage Tomato & Burrata Salad 7.50

Scottish Salmon Gravadlax 11.00
dill mustard, crème fraiche

Chicken Liver Foie Gras Parfait 11.00
toasted brioche

Mixed, Green Salad
or
Tomato Onion Salad 6.50

HOT STARTERS

Soup of the Day 6.50

Mussels 7.00
steamed with white wine, cream, parsley

Lobster Bisque 10.50
armagnac, brown shrimps bon bon

Grilled Tiger Prawns 8.00
chilli, ginger, lime butter

Scallop & Pig 14.50
roasted hand dived scallop, brawn, celeriac, apple

Soft Shell Crab 9.50
green mango, papaya peanut salad,
wasabi mayonnaise

Chili Squid 8.00
sweet chilli mayonnaise, burnt lime butter

White Bait 8.50
lemon mayonnaise

Sautéed Foie Gras 14.00
melon, spiced bread

Mixed Grill 16.50

Chef's selection from Chamberlain & Thelwell of Billingsgate Market

Fillets of Dover Sole 25.00

coated with brioche & five seed crust

Roast Halibut 27.00

wild mushrooms & chestnut cream

Fish of the Day market price

The best fish available each day from Chamberlain & Thelwell of Billingsgate Fish Market Please ask your waiter for today's catch

Paupiette of Lemon Sole 18.00

crab mousse, heritage carrots, crab cream

Sea Bass 22.00

brown shrimp, samphire

Roasted Loin of Monkfish 22.00

pearl barley, kale, butternut squash, merlot reduction Samphire & brown shrimp

Dover Sole 36.00

on or off the bone, grilled, pan fried or poached in Champagne sauce

Guernsey Skate Wing 19.00

brown butter, parsley, capers

Chamberlains Cod & Chips 16.00

homemade mushy peas, tartare sauce

Chamberlains Fish Pie 14.00

succulent fish & shellfish in a rich white wine velouté, boiled egg & glazed potato

Grilled Fillet of Scottish Salmon 19.00

SHELLFISH

Grilled Tiger Prawns (5) 24.00

lemon, garlic butter

Scallop Gratin 23.00

white wine, pernod, tarragon

Scottish Lobster Thermidor

Whole or half £40.00/£20.00

cognac, gruyere, mustard, tomato, tarragon

MEAT - GAME - POULTRY

Grilled Sirloin of Longhorn Beef 225g 28.00

game chips, plum tomato, watercress, mushroom, béarnaise sauce

Roasted Fillet of Longhorn Beef 180g 32.00

confit shallots, apple salad, horseradish butter sauce

Grilled Lamb Cutlet 26.00

game chips, plum tomato, watercress, mushroom, béarnaise sauce

Breast of Yorkshire Grouse 32.00

black cabbage, confit leg, foie gras, thyme & shallot jus

Calves Liver 17.00

grilled smoked bacon, sage butter

Shepherds Pie 14.00

slow roasted shoulder of lamb, mince, carrot, pea & onion

Roast Breast of Black Chicken 19.00

button onions, celeriac

VEGETARIAN

Curry Cauliflower 16.00

cucumber ketchup, quinoa, lime pickle

Butternut Squash Risotto 14.00

SIDES

Hand Cut Chips 4.00

New Potatoes 4.00

Mash Potatoes 4.25

Truffle & Parmesan Chips 6.75

Mixed Green Salad 4.50

Broccoli 4.25

Fine Green Beans 4.25

Brussels Sprouts with Chestnuts 4.50

Tomato, Onion Salad 3.75

Creamed Spinach 5.00