

DINNER MENU

SNACKS

Braised beef, blue cheese & wholegrain mustard croquettes, house pickle	7
Cheese puffs, caramelised honey, parmesan	6
Cured salmon & beetroot blini, creme fraiche	8

STARTER

Chicken liver parfait, toasted brioche, red onion jam, orange gel	11
Pan seared scallops, pork cheek carrot puree, miso carrot, red wine jus	14
Salt & chilli squid, Asian slaw, chilli jam, aioli, charred lime	11
St. Tola goats curd, endive, orange, pickled beets, candied hazelnuts	11
Soup of the day, Brunel's wheaten bread	8
Mussels, sriracha, cream, ciabatta	10

MAIN COURSE

Barbary duck breast, crispy leg, roast garlic pomme puree, baked celeriac, cavolo nero, orange jus	32
Cornfed chicken supreme, roasted corn, crispy pancetta, baked potato champ, blue cheese hollandaise	27
Day boat special	MP
Salted cod loin, wild mushroom, buttered greens, potato fondant, Portavogie prawn & white wine cream	30
Risotto primavera, new season asparagus, fresh peas, courgette, lemon & black pepper creme fraiche	21

SIDES & SAUCES

Chips mash	5.5
Lyonnais potatoes truffle fries	6.5
Tenderstem, romesco miso carrots house salad	5.5
Pepper bearnaise garlic & rosemary butter blue cheese hollandaise chef's signature sauce	4.5