

May 2017

APÉRITIFS

The Collector Americano - <i>The Collector Vermouth, Campari, Soda</i>	8
Sloe Negroni - <i>Sloe Gin, Campari, Sweet Vermouth</i>	9
Classic Martinez - <i>Tanqueray Gin, Martini Rosso, Maraschino, Bitters, Lemon Juice</i>	10

ON TOAST

Devilled Kidneys	7.5
Burrata with <i>Broad Beans, Mint & Pine Nuts</i>	7.5

SEAFOOD

½ Pint of Shell On North Atlantic Prawns & Mayonnaise	6.5
Razor Clams with <i>Monks Beard, Chorizo & Local Cider</i>	8
Crispy Fried Squid with <i>Aioli & Lime</i>	9
South Coast Rock Oysters	2.5 each

STARTERS

Cherry Tomato & Cucumber Gazpacho	(V) 6
Wood Pigeon & Foie Gras Terrine with <i>Pickled Pears</i>	7
Twice Baked Cheddar Soufflé with <i>Grain Mustard</i>	(V) 8.5
British Cured Meats Selected by Cannon & Cannon with <i>Pickles & Toast</i>	9/16
Globe Artichoke Salad with <i>Green Beans, Watercress, Feta & Toasted Almonds</i>	(V) 7/12
Wild Rice Salad with <i>Heirloom Tomatoes, Avocado & Cucumber</i>	(V) 7/12

MAINS

Pan Fried Calves Liver with <i>Crispy Bacon, Sage & Caramelised Onion Jus</i>	15
Soft Polenta with <i>Nettles, Fresh Peas, Leeks & Goats Curd</i>	(V) 13
Roasted Cauliflower with <i>Peas, Pine Nuts, Chilli & Green Sauce</i>	(V) 15.5
Smoked Haddock with <i>Spinach & Grain Mustard Velouté</i>	15
Organic Chicken, Mushroom & Tarragon Pie with <i>Mashed Potato & Kale</i>	16
Fillet of Sea Bream with <i>Tomato, Aubergine & Pearl Barley</i>	16.50
Spice Lamb Pie with <i>Tomato, Sultanas & Coriander</i>	17.5
Cornish Ray Wing with <i>Brown Butter & Sea Vegetables</i>	17
Butcombe Battered Whiting with <i>Fries, Crushed Peas & Tartar Sauce</i>	13
Confit Duck Leg with <i>Carrot Puree, Spring Carrots & Salsa Verde</i>	19
Flat Iron Chicken with <i>Wild Garlic Butter & Sprouting Broccoli</i>	17.5

STEAKS All Steaks Served with French Fries, Rocket, Tomato & One Sauce

Steak Frites	15.95	Peppercorn
8oz Sirloin Steak	22.5	Béarnaise
10oz Rib Eye	24	Stilton Hollandaise
Cote du Boeuf (For Two)	62	Green Sauce
Chateaubriand (For Two)	71	

SIDES 4 each (V)

Mashed Potato	Seasonal Green Salad
Buttered Kale	Macaroni Cheese
Minted Jersey Royals	Maple & Ginger Roasted Spring Carrots
French Fries	Isle of Wight Tomatoes with <i>Capers & Basil</i>

A discretionary 12.5% service charge will be placed on your bill

Please ask if you wish to see the allergens information

All prices include VAT