



## TO START

Rosemary & potato sourdough  
Salted butter 3.5  
Native lobster cocktail  
Baby gem, avocado, Marie Rose sauce 19.5  
Baked & pickled beetroot salad  
Goat's curd, frisée 7  
Loch Var smoked salmon  
Condiments, lemon, rye bread 12  
Club salad  
Josper grilled chicken, bacon, avocado 8/14.5

Eggs benedict/florentine/royale  
Hollandaise, toasted muffin 8.5/15  
Avocado on toast  
Sweet & sour bacon, poached egg, sesame seeds 8  
Hand-dived Scottish scallops  
Crushed peas, chorizo 7 (each)  
Oysters, red wine & shallot vinegar  
Jersey rocks 2.8 / 16.5  
Carlingford rocks 3.2/ 18.5

## STRAIGHT OFF THE JOSPER

### THE ROAST

#### BEEF

35 day dry aged Galician Blond cube roll ribeye 22

#### PORK

Devon Large Black pork belly, crispy crackling, apple sauce 18

#### LAMB

Suffolk Texel cross rack of lamb for two, mint sauce 45

All roasts served with

Yorkshire pudding, savoy cabbage, chantennay carrots, roast King Edward potatoes, bottomless proper gravy

Add bottomless bubbles or Nero d'Avola whilst you dine 10

### THE REST

#### FILLET

250g 28 day dry aged Scottish Aberdeen Angus fillet  
served on the bone 30

#### RUMP

225g 28 day dry aged Scottish Aberdeen Angus 18

### SAUCES

Peppercorn / Red wine / Béarnaise / Blue cheese / Chimichurri/ Apple / Mint / Café de Paris butter 2.5 (each)

## OTHER CLASSICS

Aberdeen Angus brisket & chuck brunch burger, tomato relish, hash brown,  
cheddar, avocado, bacon, fried egg, aioli 13

Whole 800g native lobster, triple cooked chips, garlic butter 23/44

200g Isle of Gigha halibut, saffron pearl barley, mussels, crispy chicken skin 25

Baked duck eggs, wild boar & apple sausages, exotic mushrooms 13

Scottish venison wellington, truffle mash, red wine jus 30

Calf's liver, mashed potato, streaky bacon, sage 21.5

Spelt, pea & broad bean risotto 15

## FOR THE TABLE

Triple cooked chips 4  
Add truffle & parmesan 3  
Sweet potato fries 4.5  
Mashed potato 3.5  
Truffle mash 7.5  
Creamed or steamed spinach 4.5  
Tomato & onion salad 4  
Gem heart, rocket salad 4.5

Half Dorset native lobster 21  
Grilled green beans 3.5  
Broccoli, garlic, chili, soya 4.5  
Crispy onion rings 4.5  
Chargrilled garlic field mushrooms 4  
Mac 'n' cheese 4.5  
Lobster mac 'n' cheese 8.5