

EVENING MENU

APPETISERS

- Rosemary focaccia, parma ham, oil & balsamic (G)(SD) **6.95**
- Roasted baby chorizo (SD) **6.5**
- Deep fried halloumi (Mi) (V) **6.95**
- Baked camembert with sourdough (G)(Mi) (V) **12.5**
- Smokehouse nut mix (G) (Ve) **4.5**
- Mediterranean olive mix (Ve) **4.5**
- Josper-grilled prawns, chilli, garlic (Cr)(Mi) **7.95**

STARTERS

- Crispy duck salad, asian slaw, shredded pak choy, coriander & chilli & lime dressing (So)(SD) **8.95/17.50**
- 'Ham, Egg & Chips' - Ham Hock Terrine, fried quails egg, shoestring fries (E)(G)(SD) **9**
- Beetroot carpaccio, fennel panna cotta, blackberries, watercress, raspberry vinaigrette (Ve) **8.25**
- Burrata, baked heritage cherry tomatoes, basil & pinenuts (Mi)(N) (SD) (V) **8.95**
- Mackerel, bacon jam, jersey royal potato salad (F)(SD) **9**
- Red mullet, san marzano tomatoes, tomato aioli, pickled cucumber, strawberry sauce vierge (F)(Sd)(E) **9.50**

THE JOSPER GRILL

- Whole sea bass, samphire, brown shrimp, lemon, parsley, brown butter (F)(Mi)(Cr) **22.95**
- Marinated cauliflower steak, hispi cabbage, braised fennel, jersey royals (Ve) **15.95**
- Baked mussels marinere, white wine, cream, herbs, shallots (Mi)(Mo)(SD) **8.75 / 17.5**
- Spatchcock Poussin, butter chicken sauce, shallot bhaji, chopped salad (Mi)(SD) **22**
- 6oz Fillet steak **25** | 9oz Ribeye steak **23** | 20oz Chateaubriand **60**

JOSPER SIDES

- Truffle & parmesan chips (Mi) **3** | French fries **3** | Herby potatoes (Mi) **3** | Heritage Tomato & Onion Salad (SD) **3**
- Mushroom & tomato **1.5** | Béarnaise sauce (E)(SD) **1** | Peppercorn sauce (Mi)(SD) **1**

MAIN COURSES

- Summer risotto, shaved parmesan, crispy baby artichokes, black olive crumb (Mi) (V) **15.50**
- Rack of Lamb - 2, 3 or whole rib, fondant saffron potato, piperade, goats cheese 'bon bon' (Mi)(E)(SD) **26/32/65**
- Woolley Park Farm duck breast, sand carrot puree, rainbow chard, cherry gel, jersey royals, pickled gooseberry (Mi)(SD) **22.50**
- Turbot, baby gem, pea & broad bean fritter, courgette ribbons, sea buckthorn puree (F)(SD)(Mi)(E) **25.95**
- Hake, poached leeks, baby artichokes, cured cherry tomatoes, mussel veloute and foam (F)(SD)(Mi)(So)(Mo) **22.50**
- Mixed Shellfish (mussels, prawns, calamari), lobster and N'Duja with hand rolled tagliatelle (Mi)(SD)(Cr)(Mo)(G) **22.50**
- Double Cheeseburger (8oz), brioche bun, pickle, coleslaw, lettuce, tomato, bacon jam, fries (G)(Mi)(SD) **15.95** *VEGAN AVAILABLE*

SIDES

- Truffle & parmesan chips (Mi) (V) **4.95**
- French fries (V) **3.50**
- Mixed seasonal greens, lemon, herbs (Mi)(V) **4.50**
- Heritage Carrots, Herb Butter, fried capers (Mi) (V) **4.5**
- Sprouting Broccoli, salsa verde, pecorino (Mi)(F) (V) **4.5**

A discretionary 12.5% service charge will be added to your bill.
All gratuities go directly to staff.

DESSERTS

- Roast pineapple Tarte Tatin, mango sorbet (G)(Mi) (V) **8.95**
- Baileys ice cream sandwich, toasted pistachio, British cherries (E)(G)(Mi)(SD)(N) (V) **8.95**
- White chocolate pannacotta, elderflower sorbet, gooseberry jam (E)(Mi) **7.95**
- Eton mess with raspberry sorbet (Mi)(E)(So) (V) **7.95**
- Baked Alaska, pistachio sponge, cherry sorbet (E)(Mi)(SD)(N)(V) **8.95**
- Trifle, sherry sponge, saffron custard, coconut cream (N) (Ve) **7.95**

ALLERGEN KEY:

(Ce) - Celery, (G) - Gluten, (Cr) - Crustaceans, (E) - Eggs, (F) - Fish, (L) - Lupin, (Mi) - Milk, (Mu) - Mustard, (Mo) - Mollusc, (N) - Nuts, (Pe) - Peanuts, (Se) - Sesame, (So) - Soya, (SD) - Sulphur Dioxide