



À LA CARTE

## Aperitif

**NEGRONI BIANCO**, Dill Infused Cocci Americano, Italicus Rosolio Di Bergamotto, Mermaid Gin, Gordal Picante, 16

**KYURI SAKETINI**, Akashi Tai Junmai Sake, Lillet Blanc, Umami Bitters, Cucumber Ribbon, 17

**ENGLISH FIZZ**, Exton Park RB32 Brut, Apry Liqueur, Muyu Jasmine Verte, Black Grape, 20

**POMELLE SPRITZ**, Pomelle Grapefruit, Thomas Hatte Champagne, Sparkling Water, Mint, 20

**SEVENTY ONE MARTINI**, Barrel Aged 71 Gin, Noilly Prat, Grapefruit Peel, 38

## For the Table

**JERSEY ROCK OYSTERS**, À la Hut or Classic, 6 each

**PADRON PEPPERS**, Citrus Salt, 8

**COD CROQUETTES**, Chipotle Mayo, 9

**SEAFOOD SALPICON**, Octopus, Squid, Pickled Vegetables, 14

**POPCORN SHRIMP**, Cajun Mayo, Furikake, 14

**PORK BELLY BITES**, Orange Ginger & Soy Glaze, 13

**FOCACCIA**, Extra Virgin Olive Oil, 9

*PB* = Plant Based, *V* = Vegetarian. Other unmarked dishes may also be appropriate, please ask your server for a dishes ingredients.  
Children's menu available on request. VAT inclusive.

A discretionary 12.5% service charge will be added to your bill.

Some dishes may contain bones, shells, nuts and other allergens. Please advise us of any allergies and your waiter will let you know of a dishes ingredients.

# Starters

- CLASSIC FISH SOUP**, Rouille, Croûte, Gruyère, 14
- SCORCHED MACKEREL**, Calamansi Cream, Mussels & Nasturtium Oil, 18
- FISH TACOS**, Baja Sauce, Green Mole, Wasabi Soy, Coriander, 17
- ARGENTINIAN PRAWNS**, Shell-On, Garlic Chilli Butter, 22
- GRILLED SQUID**, Tomato Ragù, Chorizo, Chilli, Sourdough, 21
- CRAB SALAD**, Avocado, Togarashi, Sauce Verte, Yuzu Mayo, Seasonal Leaves, 18
- IBERICO PLUMA**, Dressed Cucumber, Sesame Seeds, 22
- SCALLOPS & PORK BELLY**, Miso & Mojo Verde, 25
- JACKFRUIT TACOS**, Wakame, Spicy Mayo, Crispy Shallots, *PB*, 14
- WATERMELON "SASHIMI"**, Ponzu, Furikake, Gochujang Mayo *PB*, 16
- BANG BANG MUSHROOMS**, Sautéed Japanese Mushrooms, Asparagus, Bang Bang Dressing, *PB*, 17

# Fish

- THAI SEA BREAM**, Whole Baked Fish, Ginger, Coriander, Garlic, 35
- JOHN DORY**, Dashi Ponzu, Aleppo Chilli, Daikon, Bok Choi, Jasmine Rice, 44
- LOBSTER SPAGHETTI**, Bisque, San Marzano Tomatoes, Vodka, 44 *Half* / 88 *Whole*
- HAKE**, Smoked Fish Bone Broth, Spring Vegetables, 37
- LOBSTER BURGER**, Half Lobster, Beef Patty, Streaky Bacon, Tomato Relish, Butter Lettuce, Mature Cheddar, Fries, 68 (Or Cheeseburger 25)
- GRILLED LOBSTER**, Garlic Butter, 85
- BIG FISH**, Roscoff Onions, Isle Of Wight Tomatoes, Sauce Vierge, Chive Beurre Blanc, Chimichurri, Market Price - See Board
- SURF N' TURF**, 28 Day Dry Aged T-Bone Steak, Whole Lobster, Crevettes, Garden Salad & Fries 195 for Two to Share

# Plats

- KOREAN POUSSIN**, Pak Choi, Spring Onion, Blistered Chilli, Jasmine Rice 28
- LAMB CUTLETS**, Cauliflower Purée, Cucumber, Peas, Mint Salad, Jus, 44
- GNOCCHI**, Sweetcorn Velouté, Vegan Feta, Dukkah, *PB*, 20
- CELERIAC**, Carrot and Truffle Purée, Oyster Mushroom, Jerez Reduction, *PB* 21
- RISOTTO**, Fennel, Blood Orange, Lemon Verbena, Lime Gel, *V*, 25

## STEAKS & CHOPS

- 32 Day Dry Aged Beef Ribeye 12oz, 52
- 28 Day Dry Aged Fillet Steak 10oz, 59
- Rose Veal Chop, 18oz, 75
- 28 Day Dry Aged T-Bone 36oz (for two), 110
- British Wagyu Tomahawk (for two) 33oz, 225

# Sides & Sauces

## SIDES

All at 7.50

### FRIES

#### GREEN SALAD

- NEW POTATOES**, Samphire, Smoked Salt
- BBQ TENDERSTEM**, Chilli, Crispy Garlic
- BUTTERED GREEN BEANS**
- JASMINE RICE**, Coriander, Crispy Onions

## SIDES FOR THE TABLE

- GREEN SALAD**, 12
- BURRATA CAPRESE**, 19
- RABZ RICE**, Fried with Pork and Prawns, 16

## SAUCES

All at 5

- BÉARNAISE**
- PEPPERCORN**
- CHIMICHURRI**
- KIMCHI MAYO**

# Desserts

## CHOCOLATE BAR, 16

*Dark Chocolate Crèmeux, Hazelnut Bresilienne, Caramel*

## RASPBERRY ETON MESS, 16

*Raspberries, Meringue, Lemon Balm*

## SEARED BRIOCHE, 13

*Miso Caramel, Yuzu Ice Cream*

## ALASKA CONE, 11

*Raspberry, Meringue*

## BANOFFEE PIE, 15

*Banana, White Chocolate Cream, Salted Butterscotch, Pecan*

## ALMOND, COCONUT & CHOCOLATE TORTE, 11

*Coconut Ice Cream *PB**

## CHEESEBOARD, 22

*Barbour's Mature Cheddar, Roquefort, Tunworth & Tracklements*

## JUDE'S ICE CREAM & SORBET

*One Scoop 4 | Two Scoops 7*

*Ice Cream: Vanilla | Chocolate | Strawberry | Salted Caramel*

*Sorbet: Raspberry | Lemon | Mango *PB**

*Vegan: Vanilla *PB**