



À LA CARTE

## Aperitif

**NEGRONI BIANCO**, Dill Infused Cocchi 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

**SQUID CROQUETTES**, Chipotle Mayo, 7

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

**POPCORN SHRIMP**, Cajun Mayo, Furikake, 12

**MINI CHORIZO**, Cider, Garlic, Spice 8

**FOCACCIA**, Extra Virgin Olive Oil, 7

*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

## TOM YUM GOONG

Spicy Shrimp, Lemongrass, Coriander, Shiso, Lime, 14

## SCORCHED MACKEREL

Calamansi Cream, Mussels & Nasturtium Oil, 16

## ARGENTINIAN PRAWNS

Shell-On, Garlic Chilli Butter, 19

## CRAB SALAD

Avocado, Togarashi, Sauce Verte, Yuzu Mayo, Seasonal Leaves, 18

## STEAK TARTARE

Yuzu Mayo, Pickled Shimeji, Caviar, Nori Crisp, 16

## JAMON IBERICO

Sour Cream, Cherry Tomatoes, 20

## WATERMELON "SASHIMI"

Ponzu, Furikake, Gochujang Mayo *PB* 16

## BANG BANG MUSHROOMS

Sautéed Japanese Mushrooms, Asparagus, Cashew Dressing, *PB* 16

## FISH TACOS

Baja Sauce, Green Mole, Wasabi Soy, Coriander, 17

## GRILLED OCTOPUS

Tomato Ragù, Chorizo, Chilli, Sourdough, 21

## PLUMA IBÉRICA

Dressed Cucumber, Sesame Seeds, 22

## SEA BASS TIRADITO

Aji Amarillo, Mango & Pineapple Compote, Radish, Urfa, Lime Gel, 18

# Fish

**WHOLE SEA BREAM**, Ginger, Coriander, Garlic, 35

**MONKFISH**, Dashi Ponzu, Aleppo Chilli, Daikon, Bok Choi, Jasmine Rice, 44

**LOBSTER SPAGHETTI**, Bisque, San Marzano Tomatoes, Vodka, 48

**SEA BASS FILLET**, Cannellini, Chorizo, Tomato Jam, Scallop Foam, 35

**LEMON SOLE**, Beurre Noisette, Capers, Lemon, 37

**LOBSTER**, Garlic Butter, Fries & Salad, 85

**BIG FISH**, Roscoff Onions, New Potatoes, 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, Peppercorn Sauce, Béarnaise & Chimichurri  
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

**LOBSTER BURGER**, Half Lobster, Beef Patty, Streaky Bacon, Tomato Relish, Butter Lettuce, Mature Cheddar, Fries, 68

**CHEESEBURGER**, Streaky Bacon, Tomato Relish, Butter Lettuce, Mature Cheddar, Fries, 26

**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

Includes Fries

**RIBEYE**, 32 Day Dry Aged, 12oz, 49

**FILLET**, 28 Day Dry Aged, 10oz, 56

**ROSEVEAL CHOP**, 18oz, 75

**T-BONE** 28 Day Dry Aged 36oz (for two), 110

## Sides

All at 6.50

### FRIES

### GREEN SALAD

**NEW POTATOES**, Samphire, Smoked Salt

**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 4

**BÉARNAISE**

**PEPPERCORN**

**CHIMICHURRI**

**KIMCHI MAYO**

# Desserts

## CHOCOLATE BAR, 16

*Dark Chocolate Crèmeux, Hazelnut Bresilienne, Caramel*

## RASPBERRY ETON MESS, 15

*Raspberries, Meringue, Lemon Balm*

## SEARED BRIOCHE, 13

*Miso Caramel, Yuzu Ice Cream*

## ALASKA CONE, 11

*Raspberry, Meringue*

## BANOFFEE PIE, 14

*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**