

OYSTERS

- 6 Maldon natives No.2s £19.75
6 Carlingford Lough rocks £15.25
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SOUPS

- Winter vegetable & pearl barley broth £6.50
Cornish shellfish soup with Julian Temperley's cider brandy £8.50
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STARTERS

- Potted Morecambe Bay shrimps £12.75
Trealay Farm cured meats £11.50
Dorset dressed crab with bittercress £16.50
Chicory & pear salad with walnuts and Stichelton £8.25
Lobster & seashore vegetable tart £14.75
Treacle-cured salmon with pickled fennel and cucumber £12.75
Devilled Kentish lamb's kidneys with roasted cauliflower £7.75
Romney Marsh beets with Ragstone goat's cheese and wild herbs £8.25
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EGGS

- De Beauvoir smoked salmon 'Hix cure' £12.75
with scrambled Burford Brown eggs £13.75
Omelette Arnold Bennett £9.75
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FISH

- Roast fillet of Cornish hake with leek & Charlotte potato broth £18.75
Pan-fried fillet of Looe lemon sole with buttered seakale and brown shrimps £23.75
Fish & chips with mushy peas £14.50
Newlyn monkfish curry £22.50
Herb-baked scallops with hedgerow garlic £14.75/24.75
Fillet of sea bass with coastal greens and surf clams £25.75
Dover sole, 350g, grilled or pan-fried £32.50

Opening times:

Lunch 12 noon till 3pm Monday to Saturday and 12.30pm till 4pm on Sunday

Pre-theatre 5.30pm till 7.30pm Monday to Saturday

Dinner 7pm till 11pm Monday to Saturday and 7pm till 10.30pm on Sunday

Prices are inclusive of VAT. Service charge is at your discretion.

FROM THE GRILL

- Chargrilled Kentish lamb cutlets with bubble & squeak £22.75
Brown's double pork sausage with braised January King cabbage and mashed potato £14.75
Fillet of Kingairloch red deer with neeps and haggis £22.75
Swainson House corn-fed chicken breast with creamed brussels sprouts and smoked Orkney bacon £17.50
Roast wild duck with buttered sprout tops and Jerusalem artichokes £21.75
Bannockburn rib steak on the bone 400g £24.75
Aberdeenshire 28-day aged beef:
Fillet on the bone 300g £32.75
Porterhouse steak (1kg, for two) with Scrumpy-battered onion rings £64.00
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HOT-POTS AND BRAISES

- Lancashire hot-pot £17.50
Oxtail braised in Hix Oyster Ale with horseradish mash £19.50
Braised pork cheeks in Burrow Hill cider with split peas and Cumbrian black pudding £17.75
Steak & kidney pudding £15.75
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VEGETABLES

- Steamed or creamed spinach £4.75
Cauliflower cheese £4.75
Pink fir apple potatoes £4.00
Buttered heritage carrots with chervil £4.25
Chips or mash £4.00
Bubble & squeak £4.25
Kentish sprout top hearts £4.25
Roast parsnips with East London honey £4.50
Mixed or green salad £4.25
Purple sprouting broccoli £4.75
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LUNCH TROLLEY

- Monday Roast saddle of Cornish lamb £23.75
Tuesday Honey-glazed leg of Jimmy Butler's free-range ham £18.75
Wednesday Herb-roasted Aberdeenshire sirloin £25.75
Thursday Roast Huntsham Farm middlewhite pork £18.50
Friday Fillet of Loch Duart salmon baked in puff pastry £24.75
Saturday Roast Woolley Grange Farm free-range chicken with sage & onion stuffing £19.75
Sunday Roast rib of Hereford beef with Yorkshire pudding £24.50

Game may contain shot

Executive Chef Lee Streeton

SAVOURIES

Welsh rabbit £6.00
Devils on horseback £6.50
Angels on horseback £6.50
Scotch woodcock £6.25

DESSERTS

Cox's apple crumble for two £13.50
Trinity burnt cream with Julian Temperley's eau de vie cherries £6.75
Brown's ginger parkin £6.50
Spotted dick £6.50
Sea buckthorn berry posset £6.75
Yorkshire rhubarb jelly with Jersey cream £6.75
Amedei chocolate pudding with vanilla ice cream and blood oranges £6.50

CHEESE

West Country farmhouse cheese board: Keen's Cheddar, Stinking Bishop and Cornish Blue £10.50

DESSERT WINE

by the glass (75ml)

Château Petit Vedrines 2002 £8.50
Cordon Cut Riesling, Mount Horrock, Clare Valley, Australia 2008 £11.50

PORT

by the glass (75 ml)

Taylor's late bottled vintage 2002 £6.50
Taylor's Tawny 10 years £8.50
Taylor's Tawny 20 years £10.50
Ferreira 1995 £12.50

Coffee and tea £4.90