



BITES

all at 11

Sausage roll

Ham hock scotch egg, sauce gribiche

Whipped smoked cod's roe, radish, sourdough

Leek & potato rostis, truffle aioli (*pb*)

SHELLFISH

Shellfish platter ~ 35 *with lobster* ~ 65

Dressed Dorset crab ~ 24

Atlantic prawn cocktail, Marie Rose ~ 19

Jersey rocks ~ ½ dozen 26 ~ dozen ~ 52

KING'S CAVIAR

Oscietra

Beluga

15g ~ 60 | 30g ~ 105 | 50g ~ 145

30g ~ 200 | 50g ~ 290

Traditionally garnished with shallot, egg yolk, egg white, sour cream, chives

STARTERS

Mushroom soup, oyster mushroom crisps, tarragon cream (*pb*) ~ 14

Stilton tart, pear, chicory, toasted seeds (*v*) ~ 18

Millie's steak tartare, Burford Brown egg yolk, sourdough ~ 20

Scottish smoked salmon, fennel salad, crème fraîche, soda bread ~ 19

Smoked short rib crumpet, pickles, spring onion ~ 16

Twice baked Winterdale Shaw Cheddar souffle (*v*) ~ 19

Gala pie, piccalilli ~ 16

SALADS

Smoked chicken Caesar, anchovies ~ 16 / 21

Roast squash, charred onion & wild rice salad, herb dressing (*pb*) ~ 18

Hot smoked salmon, potato, soft-boiled egg, mustard & whisky dressing ~ 25

AFTERNOON TEA

Monday to Friday 2pm - 5pm, Saturday 12pm - 5pm

Selection of sandwiches, scones, cakes, choice of tea ~ 60

with Thiénot Champagne ~ 70

MAINS

Fish & chips, mushy peas, tartare ~ 26

Cod, celeriac, mussel & cider sauce, samphire ~ 34

Millie's cheeseburger, bacon, chips ~ 21 / 25

"Beyond meat" burger, vegan cheese, chips (*pb*) ~ 26

Confit duck leg, beetroot, kale, port jus ~ 28

Breaded chicken breast, herb & garlic butter, fried egg, capers ~ 25

Salmon fishcake, watercress, capers, seaweed hollandaise ~ 29

Butter chicken masala curry, basmati rice, papadums ~ 26

PIES

Shorthorn steak pie ~ 36
Guinness gravy

Sutton Hoo chicken pie ~ 32
Oyster mushroom, tarragon

Lobster Pie ~ 45
Fennel, lobster bisque

Squash & mushroom pie (*pb*) ~ 24
Port & red onion jus

GRILL

Whole Brixham market fish, braised fennel, samphire ~ *MP*

Porterhouse steak 1kg, green peppercorn sauce *to share* ~ 96

Shorthorn ribeye steak 280g, chips ~ 39

SAUCES

all at 4

Chimichurri ~ Bearnaise ~ Red wine jus ~ Green peppercorn

SIDES

all at 8

Steamed spinach (*pb*)

Black cabbage, confit garlic (*pb*)

Chips

Mash

Mixed leaf salad (*pb*)

Roast root vegetables, herb butter

v = vegetarian - pb = plant based

Please inform your server if you have any allergies or require information on ingredients used in our dishes.

There is a discretionary 14.5% service charge added to your bill all of which is distributed among staff. All above prices are inclusive of VAT.