



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

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

Beluga

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 soufflé (*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

BRUNCH

Baked eggs, chorizo, peppers, potatoes, kale ~ 18

Eggs Florentine/ Benedict/ Royale ~ 18 / 19 / 20

Smoked haddock kedgeree & poached egg ~ 17

Smoked salmon & scrambled eggs ~ 19

Full English ~ 22

Pancakes with berries & whipped cream or bacon & maple syrup ~ 17

MAINS & GRILL

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

Shorthorn ribeye steak 280g, chips ~ 39

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

SAUCES

all at 4

Chimichurri ~ Bearnaise ~ Red wine jus ~ Green peppercorn

SIDES

Portobello mushrooms ~ 6

Baked beans ~ 6

Black pudding ~ 6

Cumberland sausage ~ 7

Streaky bacon ~ 7

Chips ~ 8

Mixed leaf salad (*pb*)

Steamed spinach (*pb*) ~ 8

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.