



## Rooftop Exclusive Menu

Chilli and lime peanuts 2.25 | Lemon & oregano olives 3 | Salt and pepper cashews 2.5

### Small Plates

Fennel & dill Severn & Wye smoked salmon, cucumber, crème fraîche, crisp bread 12 (493kcal)

Burrata, Isle of Wight tomatoes, wild garlic pesto, crispy basil (v) (gf) 12.5 (619kcal)

Ham hock terrine, cornichon, British piccalilli (gf) 9.5 (362kcal)

1/2 Dozen or Dozen Maldon rock Oysters, dill oil, shallot vinegar, tabasco, lemon (gf) 27 | 48 (44kcal per oyster)

### Large Plates

The Marquess Lobster Roll

Chilled lobster and crayfish, lemon mayo, brioche roll, garlic butter, chives, plus a handful of fries 25 (654kcal)

12oz West country ribeye steak, triple cooked chunky chips, cafe paris butter 42 (1116kcal)

Creamy white wine, bacon, steamed mussels, sea herbs, sourdough 17 (738kcal)

Atlantic King prawns, fresh chilli and garlic linguine 19 (620kcal)

Whole British native steamed lobster thermidor, sea purslane & sea aster butter, garlic salted skinny fries (1039kcal) - Available when you book online via pre order

### Side Plates

Isle of Wight tomato, pickled shallot (vg) (gf) 5.5 (233kcal)

Gem lettuce, buttermilk dressing (v) 5 (61kcal)

Artisan bread, whipped butter (v) 6.5 (749kcal)

Corn ribs, garlic butter (v) (gf) 6.5 (248kcal)

### Finishing Plates

Strawberries & cream, meringue (v) (gf) 8 (268kcal)

Flourless chocolate cake, whipped cream (v) (gf) 8 (725kcal)

Treacle tart, clotted cream (v) 9 (490kcal)

Before you order your food & drinks, please inform a member of staff if you have a food allergy or intolerance. Some dishes may vary on Sunday's, bank holidays and during the Christmas period.

Tables of 4 or more are subject to a discretionary service charge of 12.5%.

Fish may contain small bones, game may contain shot. All weights & measures are accurate before being cooked.

(v) vegetarian, (vg) vegan, (gf) gluten free, (af) Free of the 14 government recognized allergen's