

DINNER MENU

☾ NIBBLES ☽

Sticky Sausages £7

With honey, wholegrain mustard, crispy onions and chives

Pitted Green Chalkidiki Olive £6

With mushrooms, peppers and garlic

Beef Snacking Salami £6

In a ponzu maple dressing

Pumpkin and Sage Hummus £7

Black olive breadsticks

Selection of House Breads £6

Salted netherend butter

Crispy Chicken Chick fil a Sauce £8

☾ STARTERS ☽

Seasonal Soup £14

Soup of the day

(please ask your server for today's choice)

Winter Mushroom Risotto £15 / £24

Puffed rice, parmesan and chives

Salmon and Dill Fishcake £18

With warm tartare beurre blanc marinated fennel and salmon caviar

Smoked Mackerel Pate £14

*Ginger beer jelly, grapefruit,
beetroot and apple*

Crab Thermidor Souffle £17

Twice baked glazed with crab

Duck liver parfait £14

*With frosted pistachios, pickled shallot,
apple and cider chutney, toasted brioche*

DINNER MENU

☾ MAINS ☽

Chicken Caesar Salad £18

Vegetarian Caesar Salad £16
With feta cheese

Mac “n” Cheese £22
Wild mushrooms, crispy onions, hazelnut, sage and truffle butter

Slow Braised Beef and Oxtail Pie £32
Truffle mash potato, tenderstem broccoli and madeira sauce

Traditional Fish Pie £24
Smoked haddock, salmon and cod with a creamy dill mash and white cream sauce

Chateaubriand £80 to share
House salad, Koffman's fries
Steak sauce - Peppercorn / Stilton / Red wine

Pork Tenderloin £36
Wrapped in Parma ham, choucroute, cauliflower puree, apple, Romanesco red wine jus and mashed potato

Moules Frites £15 / £27
Steamed shetland mussels, white wine, cream, shallots, garlic and parsley butter, toasted sourdough, Koffman's fries

Ribeye Steak £39.50
Dry aged ribeye with house salad, Koffman's fries

Chateaubriand Fillet £80
House salad, Koffman's fries
Steak Sauce - Peppercorn / Stilton / Red wine

Catch of the Day (Market Price)
Fresh from the boat (please ask for today's choice) served with Isle of Wight tomatoes, marinated fennel, salsa verde, and new potatoes

The Rock Burger £26
6oz burger, Guinness rarebit, candied bacon, tomato chutney and mustard mayonnaise with Koffman fries and salad
Optional extras - Proper Gravy / Streaky Bacon / Brisket / Crispy Chicken £2.50 each

Vegan Onion Bhaji Burger £20
Coconut riata with curried carrot slaw and Koffman fries

☾ SIDES ☽

Mixed Salad | Seasonal Greens | New Potatoes

Tenderstem Broccoli | Chips | Fries

£5 each

DINNER MENU

DESSERTS

Crème Brulee £12.50

Madagascar vanilla, shortbread, berry compote

Affogato £9.50

Espresso over vanilla ice cream, shortbread

British Cheeses £18.50

*Selection of British cheeses, crackers, quince jelly, seasonal chutney,
black pepper and apple*

Rhubarb & Custard Choux Bun £14

*Choux bun, rhubarb compote and sorbet, white chocolate cremeux,
rhubarb and vanilla custard*

Crumble of the day £13

With vanilla custard or vanilla ice cream

Caribbean Pineapple £13

Rum roasted pineapple, coconut ice cream, vanilla butter sauce

Speciality Coffee and Petit Fours £8