

## 开胃菜

### APPETISERS

多种面包，黄油和法式肉酱（可选素食，无麸质） Assorted bread, butter & pâté (V & G/F available)	£4.00	橄榄，辣椒粉，孜然，大蒜和香草（素食，无麸质） Olives, paprika, cumin, garlic & herbs V & G/F	£4.00
山核桃木烟熏杏仁，辣椒（无麸质） Hickory smoked almonds, cayenne G/F	£3.50	开胃菜拼盘 Appetisers selection	£9.50

## 牡蛎

### OYSTERS

#### 生蚝

#### RAW

岩生蚝（无麸质） Rock oysters G/F		1 / 6	£3.00 / £17.00
本地生蚝（无麸质） Native oysters G/F			£4.50 / £26.00

呈现在冰上并提供米格诺内特酱、塔巴斯科辣椒酱和柠檬  
欢迎询问今日可选的生蚝

Served on ice with mignonette, tabasco sauces and lemon  
Ask for today's choice of oysters.

血腥玛丽生蚝酒，伏特加，塔巴斯科辣椒酱

Bloody Mary oyster shot, vodka, tabasco

£6.00

我们所有的生蚝在运输前都经过净化处理，然而食用未煮熟的海鲜总会有一定风险  
All our oysters are depurated prior to delivery, however, there is always  
a degree of risk when eating uncooked seafood

#### 熟牡蛎

#### COOKED

3 / 6

基尔帕特里克牡蛎，培根，伍斯特沙司，黄油，欧芹，塔巴斯科辣酱油

Oysters Kilpatrick, bacon, Worcestershire sauce, butter, parsley, tabasco

£11.00 / £21.00

洛克菲勒牡蛎，茴香酒，洋葱，菠菜，帕尔马干酪，黄油，面包屑（无麸质）

Oysters Rockefeller, Pernod, onion, spinach, parmesan, butter, breadcrumbs G/F

£11.00 / £21.00

轻脆的炸牡蛎，鞑靼酱，柠檬（无麸质）

Oysters, lightly & crisply battered, tartare sauce, lemon G/F

£11.00 / £21.00

## 鱼子酱

### CAVIAR

EXMOOR CAVIAR

20 克埃克斯穆尔鱼子酱，松饼，黄瓜，法式酸奶油

20g Exmoor Caviar, blinis, cucumber, crème fraiche

£45.00

## 前菜

### STARTERS

虾肉丸子，沙拉叶，蒜泥蛋黄酱

Shrimp croquettes, salad leaves, aioli

£10.00

炸鱿鱼，意式辣香肠蛋黄酱，西葫芦沙拉，欧芹柠檬大蒜意式调味料

Fried calamari, nduja mayonnaise, courgette salad, gremolata

£10.00

法式浓汤，蟹和龙虾，白兰地酱，面包丁

Bisque, crab & lobster, brandy cream, croutons

£10.00

烟熏三文鱼，刺山柑，火葱，黄瓜，法式酸奶油，黑面包

您的账单会添加 12.5% 的自由选择服务费

A 12.5% discretionary optional service charge will be added to your bill

Smoked salmon, capers, shallot, cucumber, crème fraiche, brown bread 蟹肉沙拉, 鸡蛋, 生菜, 柠檬蛋黄酱 (无麸质)	£12.00
Crab salad, hen egg, lettuce, lemon mayonnaise G/F 鸡肝酱, 黄油, 腌黄瓜, 切达干酪司康饼, 芝麻菜	£14.00
Chicken liver parfait, butter, gherkins, cheddar scones, rocket 汉堡, 布里欧修面包胚, 蔓越莓豆和辣椒汉堡排, 哈罗米干酪, 煎蛋, 番茄, 生菜, 玛丽玫瑰酱 (素食)	£10.00
Burger, brioche bun, borlotti beans & peppers patty, halloumi, fried egg, tomato, lettuce, Maryrose sauce V	£10.00

## 以下菜可以作为前菜或主菜

## THE FOLLOWING DISHES ARE AVAILABLE AS A STARTER OR MAIN COURSE

炖贻贝, 大葱, 大蒜, 白葡萄酒, 奶油, 百里香 (无麸质) Mussels marinières, shallot, garlic, white wine, cream, thyme G/F	£10.00 / £18.00
扇贝, 蘑菇奶酪酱, 或蒜蓉黄油 (无麸质) Scallops, St Jaques, or garlic butter G/F	£13.00 / £25.00
虎虾, 鸡尾酒酱, 或蒜蓉黄油 (无麸质) Tiger prawns, cocktail, or garlic butter G/F	£13.00 / £25.00

## 主菜

## MAIN DISHES

	市场价 Market price
龙虾, 法式焗法, 或蒜蓉黄油 (无麸质) Lobster, thermidor, or garlic butter G/F	
600 克多佛比目鱼, 米勒黄油酱或烤鞑靼酱 (无麸质) 600g Dover sole "à la meunière" or grilled, tartare sauce G/F	£39.00
意式土豆团子, 龙虾和蟹肉酱, 辣椒, 脆鱿鱼, 罗勒 Gnocchi, lobster & crab ragout, chilli, crispy squid, basil	£29.00
400g 纸包鱼, 刺山柑, 日晒西红柿泥, 酥脆土豆泥, 白黄油酱 (无麸质) 400g fish of the day "en papillote", caperberries, sundry tomato puree, crispy dauphinoise potato, beurre blanc G/F	£20.00
海鲜派, 烟熏黑线鳕鱼, 三文鱼, 扇贝, 大虾, 贻贝, 蛤蜊, 奶酪白汁, 土豆, 豌豆, 茼蒿 (无麸质) Seafood pie, smoked haddock, salmon, scallop, prawn, mussels, clams, mornay sauce, potato, peas, dill G/F	£20.00
苏塞克斯艾尔啤酒炸鱼薯条, 鳕鱼, 豌豆糊, 鞑靼酱 (无麸质) Sussex ale battered fish & chips, cod, mushy peas, tartare sauce G/F*	£18.00
250 克苏塞克斯牛臀排, 炸薯条, 芝麻菜沙拉, 大蒜黄油或阿根廷辣酱 (无麸质) 250g Sussex reared beef rump steak, French fries, rocket salad, garlic butter or chimichurri G/F	£23.00
300 克炸格洛斯特郡花猪排, 煎土豆, 炒菠菜, 胡椒酱 300g Gloucestershire old spot pork "cotoletta", sauté potatoes, wilted spinach, peppercorn sauce	£21.00
烤意式土豆团子, 三种蘑菇, 西蓝花泥, 蓝纹山羊奶酪酱, 核桃 (素食) Baked gnocchi, mushrooms 3 ways, broccoli puree, eve's blue cheese fondue, walnuts V	£18.00

每点一份炸鱼薯条, 就会添加 50 便士自愿捐款给 "渔民使命" 慈善组织

\*A 50 pence voluntary, optional donation to the Fishermen's Mission will be added for each portion of fish & chips on your bill



## 分享菜

(最少两人)

## FOR SHARING

(Minimum two person)

## 前菜拼盘

Starter platter, 烟熏三文鱼, 炸鱿鱼, 虾肉丸子, 鸡肝酱, 炖贻贝 Smoked salmon, fried calamari, shrimp croquette, chicken liver parfait, mussels marinières	£14.00 每人
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## 冷菜拼盘 (无麸质)

Cold platter, G/F 虎虾, 蛤蜊, 贻贝, 岩生蚝, 烟熏三文鱼, 调味棕蟹, 米格诺内特酱, 柠檬蛋黄酱, 蒜泥蛋黄酱, 柠檬 Tiger prawns, clams, mussels, raw rock oysters, smoked salmon, dressed brown crab, mignonette, lemon mayonnaise, Maryrose sauce, aioli, lemon	£33.00 每人
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## 热菜拼盘 (无麸质)

Hot platter, G/F	£37.00 每人
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扇贝，虎虾，炖蛤蜊和贻贝，整条海鲈鱼、鲈鱼和安康鱼，天妇罗牡蛎，鞑靼酱，蒜蓉黄油，柠檬  
Scallops, tiger prawns, clams & mussels marinieres, whole seabass, plaice & monkfish, tempura oysters, tartare sauce, garlic butter, lemon

### 今日市场的鱼 (无麸质)

Market fish of the day, G/F

市场价 Market price

当地捕捞的鱼，用黄油、柠檬和油调味烤熟。一道自选配菜，白黄油酱、蒜蓉黄油和鞑靼酱。我们会在桌边为您剔除鱼骨，供您享用。欢迎询问今日可选的鱼。

Locally caught fish. Seasoned and roasted with butter, lemon & oil. Served with a side of your choice, beurre blanc, garlic butter & tartare sauce. Filleted tableside for your enjoyment. Ask for today's choice of fish.

### 炖海鲜 (无麸质)

Seafood stew, G/F

£30.00 每人

海鲈鱼、安康鱼和鲈鱼片，虎虾，贻贝，鱿鱼，蛤蜊，番茄，蒜蓉面包片，欧芹  
Seabass, monkfish & plaice tranches, tiger prawns, mussels, squid, clams, tomato, garlic croutons, parsley

### 添加到您的分享菜

ADD TO YOUR MAIN DISHES

3 只扇贝，炙烤 (无麸质)

3 x Scallops, seared G/F

£10.00

3 只虎虾，煎或水煮及冷食 (无麸质)

3 x Tiger prawn, pan fried or poached & chilled G/F

£10.00

20 克埃克斯穆尔高地鱼子酱，黄瓜 (无麸质)

20g of Exmoor Caviar, cucumber G/F

£40.00

龙虾，水煮，热食或冷食 (无麸质)

Lobster, poached, hot or chilled G/F

半只 Half £22.00 / 整只 Whole £40.00

### 配菜

SIDE DISHES

招牌薯条，去皮或带皮 (无麸质)

House cuts, chips or Skin on fries G/F

£4.00

新土豆，橄榄油，大蒜，百里香 (素食，无麸质)

New potatoes, olive oil, garlic, thyme V G/F

£4.00

土豆泥，黄油，香草 (素食，无麸质)

Mash potato, butter, herbs V G/F

£4.00

传统豌豆糊 (素食，无麸质)

Traditional mushy peas V G/F

£4.00

豌豆，黄油，欧芹 (素食，无麸质)

Garden peas, butter, parsley V G/F

£4.00

西兰花，橄榄油，辣椒，杏仁片 (素食，无麸质)

Broccoli, olive oil, chilli, flaked almonds V G/F

£4.50

拌沙拉叶，黄瓜，西红柿，火葱 (素食，无麸质)

Mixed leaf salad, cucumber, tomato, shallot V G/F

£4.50

番茄沙拉，火葱，塔巴斯科辣椒酱，罗勒 (素食，无麸质)

Tomato salad, shallot, tabasco, basil V G/F

£4.50

芝麻菜沙拉，香醋，帕玛森干酪 (素食，无麸质)

Rocket salad, balsamic glaze, parmesan G/F

£5.00

菠菜，炒或奶油烩，肉豆蔻 (素食，无麸质)

Spinach, wilted or creamed, nutmeg V G/F

£6.00

### 食物过敏和不耐受

G/F 仅是一个指南，标明不含麸质的食谱。我们所有的食物都是在厨房里准备的，可能会发生交叉污染。我们菜单上的说明并不包含所有的食材。完整的过敏原信息可根据要求提供。请在点餐时向我们的工作人员说明。

### FOOD ALLERGIES AND INTOLERANCES

G/F is only a guide that indicates recipes that do not contain gluten, all our food is prepared in a kitchen where cross-contamination risks may occur, and our menu descriptions do not contain all ingredients. Full allergen information is available upon request. Please speak to our staff about the ingredients in your meal when placing your order.

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## 套餐

### SET MENU

#### 前菜

##### STARTERS

3 只生蚝，米格诺内特酱（无麸质）

3 x raw rock oysters, mignonette G/F

虾肉丸子，沙拉叶，蒜泥蛋黄酱

Shrimp croquettes, salad leaves, aioli

法式浓汤，蟹和龙虾，白兰地酱，面包丁

Bisque, crab & lobster, brandy cream, croutons

炸鱿鱼，意式辣香肠蛋黄酱，西葫芦沙拉，欧芹柠檬大蒜意式调味料

Fried calamari, nduja mayonnaise, courgette salad, gremolata

鸡肝酱，黄油，腌黄瓜，切达干酪司康饼，芝麻菜

Chicken liver parfait, butter, gherkins, cheddar scones, rocket

汉堡，布里欧修面包胚，蔓越莓豆和辣椒汉堡排，哈罗米干酪，煎蛋，番茄，生菜，玛丽玫瑰酱（素食）

Burger, brioche bun, borlotti beans & peppers patty, halloumi, fried egg, tomato, lettuce, Maryrose sauce V

#### 主菜

##### MAINS

炖贻贝，火葱，大蒜，白葡萄酒，奶油，百里香（无麸质）

Mussels marinières, shallot, garlic, white wine, cream, thyme G/F

400g 纸包鱼，刺山柑，日晒西红柿泥，酥脆土豆泥，白黄油酱（无麸质）

400g fish of the day "en papillote", caperberries, sundry tomato puree, crispy dauphinoise potato, beurre blanc G/F

海鲜派，烟熏黑线鳕鱼，三文鱼，扇贝，大虾，贻贝，蛤蜊，奶酪白汁，土豆，豌豆，莳萝（无麸质）

Seafood pie, smoked haddock, salmon, scallop, prawn, mussels, clams, mornay sauce, potato, peas, dill G/F

苏塞克斯艾尔啤酒炸鱼薯条，鳕鱼，豌豆糊，鞑靼酱（无麸质）

Sussex ale battered fish & chips, cod, mushy peas, tartare sauce G/F

300 克炸格洛斯特郡花猪排，煎土豆，炒菠菜，胡椒酱

300g Gloucestershire old spot pork "cotoletta", sauté potatoes, wilted spinach, peppercorn sauce

烤意式土豆团子，三种蘑菇，西蓝花泥，蓝纹山羊奶酪酱，核桃（素食）

Baked gnocchi, mushrooms 3 ways, broccoli puree, eve's blue cheese fondue, walnuts V

#### 甜品

##### PUDDINGS

伊顿混乱（传统英式甜点），波特酒无花果，蛋白脆饼，尚蒂伊奶油，香料饼干脆（素食）

Eaton mess, port glazed figs, meringue, Chantilly, spiced biscuit crumble V

黑巧克力布朗尼，法式酸奶油，核桃（素食）

Dark chocolate brownie, crème fraiche, walnuts, mint V

焦糖柠檬挞，糖渍李子，覆盆子，杏仁（素食）

Caramelized lemon tart, plum carpaccio, raspberries, almonds V

太妃糖布丁，奶油糖酱，香草冰淇淋（素食）

Sticky toffee pudding, butterscotch sauce, vanilla ice cream V

苏塞克斯奶酪，酸辣酱，燕麦饼干，葡萄（素食）

Olde Sussex cheese, chutney, oat crackers, grape V

冰激凌和冰沙精选（素食，无麸质）

Selection of ices & sorbets V G/F

两道菜 2 COURSES £24.50

三道菜 3 COURSES £29.50

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品尝菜单  
TASTING MENU

血腥玛丽生蚝酒，伏特加，塔巴斯科辣椒酱  
Bloody Mary oyster shot, vodka, tabasco

烟熏三文鱼，西葫芦沙拉，面包丁  
Smoked salmon, courgette salad, crouton

法式焗虎虾  
Tiger prawn thermidor

海鲈鱼，意式土豆团子，日晒西红柿，阿根廷辣酱  
Sea bass, gnocchi, sundry tomato, chimichurri

蟹肉和帕玛森干酪派  
Crab & parmesan pie

柠檬沙冰，意式柠檬酒  
Lemon sorbet, limoncello drizzle

牛臀排，酥脆土豆泥，意式腊香肠蛋黄酱  
Beef rump steak, crispy dauphinoise potato, nduja mayonnaise

糖渍李子，山羊奶酪，酸辣酱，波特酒  
Plum carpaccio, ash goat cheese, chutney, port

焦糖无花果和柠檬凝乳，香草冰激凌  
Caramelized fig & lemon curd, vanilla ice cream

九道菜 9 COURSES £69.00