

APERITIFS

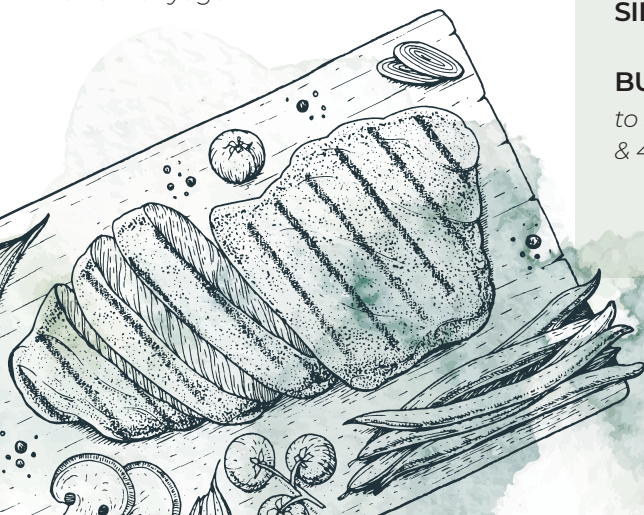
LAURENT PERRIER BRUT	£14.5
LAURENT PERRIER ROSE	£15.5
PEOPLE SPRITZ	£9
ESPRESSO MARTINI	£10

NIBBLES

BOSCAIOLA MIXED OLIVES	£6
<i>with a sun-blushed tapenade & pane guttiâu</i>	
PADRON PEPPERS	£5.5
<i>with smoked salt and a roast pepper & harissa dip</i>	
ARANCINI	£7.5
<i>with sunblush tomato & feta</i>	
HUMMUS WITH YOGHURT & ZAHTAR	£7.5
<i>served with toasted pitta</i>	
POLENTA FRIES	£6
<i>with roast pepper & harissa dip</i>	

SALADS

PEOPLES CAESAR	£11.5
<i>with grilled chicken, cos & gem lettuce, homemade caesar dressing, fresh anchovies, parmesan croutons and a fried duck egg</i>	
QUINOA SALAD	£11
<i>spinach, mixed leaf, gem, tenderstem, pomegranate, warm sweet potato & rainbow carrots finished with a zahtar yogurt</i>	



STARTERS

HOUSE BREAD & FARMHOUSE BUTTER	£4
CRISPY TEMPURA KING PRAWNS	£8.5
<i>finished with a salt & pepper seasoning and served with a homemade sweet chilli dip</i>	
SOUP OF THE DAY	£7.5
<i>served with crispy sourdough</i>	
CHICKEN LIVER AND BRANDY PARFAIT	£8.5
<i>spiced pear chutney and toasted artisan dough</i>	
BAKED SCALLOPS	£9.5
<i>Baked in garlic butter with smoked pancetta and chorizo finished with a parmesan and herb crust</i>	
SCOTTISH OYSTERS	£3EA
<i>served with pickled shallots and a horseradish cocktail sauce OR tempura style with an Asian dip</i>	
BEEF TARTARE	£12.5
<i>beef fillet lightly salted and cured, pickled mushrooms, crisply shallot rings and capers, gherkins, spring onions and herbs & topped with an egg yolk</i>	

JOSPER GRILLED KING PRAWN & CHORIZO SKEWER	£10.75
<i>on toasted rosemary focaccia</i>	
TENDERSTEM BROCCOLI FRITTERS	£7.5
<i>Chilli, soy and scallions, black onion seeds and garlic herb mayonnaise (v) (gf) (cbvg)</i>	
BURRATA	£10.5
<i>heritage tomatoes, red onions and baby basil (gf)</i>	
CONFIT DUCK LEG	£10.5
<i>on a mixed bean & chorizo stew</i>	
SPICED LAMB MEATBALLS	£8
<i>toasted sourdough, fresh mint yoghurt</i>	
BEEF FILLET CARPACCIO	£11.5
<i>with rocket, parmesan shavings, caper flowers & Japanese truffle mayo</i>	
CHICKEN SATAY SKEWERS	£8.5
<i>with an Asian salad & Hale satay sauce</i>	
FISH CAKES	£9.5
<i>on a warm vermicelli salad homemade sweet chilli dip</i>	

JOSPER

ALL OUR BEEF IS BRITISH, SOURCED BY AN AWARD WINNING BUTCHER AND DRY AGED FOR A MINIMUM OF 56 DAYS, GARNISHED WITH PORTOBELLO MUSHROOM, GRILLED TOMATO AND WATERCRESS.

FILLET 227G	£29.5	HOUSE BURGER	£14.5
		<i>Our wagyu beef patty on a toasted brioche bun, caramelised onion jam, beef tomato, English mustard and pickles, sea salted fries</i>	
RIBEYE 300G	£27.5		
SIRLOIN 285G	£28.5		
BULLS HEAD 850G	£70	PLANT BASED NAKED BURGER	£14
<i>to share, served with 2 x sauces & 4 x sides</i>		<i>Gem leaf, caramelised onion jam, tomato, English mustard and pickles, sea salted fries</i>	

KEY

V - VEGETARIAN
VE - VEGAN
CBVG - CAN BE VEGAN
GF - GLUTEN FREE



MAINS

HOMEMADE CHICKEN, £14.5 SMOKED GAMMON & LEEK PIE

with triple cooked chips and seasonal vegetables

SEABASS FILLET £17.5

roasted sweet potato, grilled asparagus, bok choy and tenderstem with hot & sour sauce

RACK OF LAMB £18.5

with a pistachio herb crust, dauphinoise potatoes, roasted baby vegetables with a rosemary and red wine jus

OCEAN FRESH CLAM & £16.5 SQUID LINGUINI

chilli, lemon, black pepper & herb butter with fresh rocket

MALAYAN CHICKEN CURRY £17.5

with jasmine rice & toasted flat bread

TEMPURA BATTERED £15.5 COD FILLET

Homemade mushy peas, chunky tartare sauce & triple cooked chips

GRILLED VENISON STEAK £22.5

served pink with dauphinoise potatoes and a blackberry sauce with stilton crumble

SHEPHERDS LENTIL PIE £14.5

with steam vegetables and vegan red wine jus (ve)

PAN FRIED £15.5 CHICKEN BREAST

with creamy pesto gnocchi & rocket

LOBSTER & CRAYFISH £19.5 TAGLIOLINI

with vine tomatoes, garden peas with a touch of cream

CALAMARI £9

with fried zucchini and a roasted garlic & lemon aioli (v)

SMOKED HADDOCK & £12.5 LEEK RISOTTO

with a poached egg

VEAL ESCALOPE £16.5

in Japanese panko bread crumbs served with a tamarind and harissa jus and heritage tomato salad

GRILLED SCOTTISH £15.5 SALMON

topped with a garlic & herb crust, watercress and creamed spinach (gf)

LOBSTER RAVIOLI £18.5

with cherry vine tomatoes, saffron and white wine sauce

BRAISED SPANISH £15.5 OCTOPUS

Grilled in the Josper with balsamic & marsala reduction, potato, fresh clams, chorizo, spinach, shallot, fresh apple, lemon & harissa mayo

MUSSELS IN A CIDER £12.5 CREAM SAUCE

with shallots. Served with sourdough

SIDE DISHES

ALL £4 EACH

TRIPLE COOKED CHIPS

SEA SALTED FRIES

DAUPHINOISE POTATOES

CREAMED SPINACH

ROASTED BABY VEGETABLES

HERITAGE TOMATO & RED
ONION SALAD

SEASONAL VEGETABLES

RAINBOW CARROTS IN
CARAWAY & SYRUP

SAUCES

ALL £2.5 EACH

PEPPERCORN SAUCE

BÉARNAISE SAUCE

GARLIC & HERB BUTTER

DESSERTS

ALL £6.5 EACH

BLACK FOREST STYLE VANILLA CHEESE CAKE

with Amarena cherries & chocolate soil

CHOCOLATE FONDANT

with a melted chocolate centre served with pistachio ice cream. **Allow 8 mins**

DARK CHOCOLATE DOME

Filled with a white chocolate mousse, passionfruit parfait & hazelnut praline

MADAGASCAN VANILLA PANNA COTTA

with a winter spiced berry compote and homemade biscotti

TRADITIONAL ENGLISH STICKY TOFFEE PUDDING

with a salted caramel sauce, honeycomb pieces & vanilla ice-cream or clotted cream

VEGAN BANANA, CHERRY & CHOCOLATE CHIP CAKE

with vegan butterscotch sauce and coconut sorbet (ve)

ICE CREAM & SORBET

ALL £4.5 EACH

ICE CREAM

Madagascan Vanilla, Chocolate or Pistachio

SORBET

Raspberry, Coconut or Mango

