

VITTLE
AND
SWIG

EVENING MENU

TUESDAY-SATURDAY | 5.30PM-9.30PM

BITES

Sticky Chicken Wings &
Blue Cheese **£5**

Today's Bread,
Salted Butter **£3.75**

Maldon Rock Oyster,
Cucumber & Dill **£2.50**

STARTERS

Smoked Ham Hock & Grilled Pineapple, Brioche Cheese on Toast **£8.50**

Scotch Beef Tartare, French Onion Soup, Smoked Cheddar, Roast Garlic **£9**

Westland's Tomato's, Herby Yoghurt, Red Gooseberry, Fermented Tomato Salsa **£7.50**

Spider Crab Cocktail, Iceberg, Avocado, Bloody Mary Dressing, Puffed Rice **£9**

Asparagus Soup, Crispy Egg, Goats Cheese & BBQ Asparagus **£7**

King Prawn Yakitori, Lardo, Burnt Orange & Whipped Feta **£12**

MAIN MEALS

Spring Lamb Fillet, Rock Samphire, Jersey Royals, Green Olives & Mint **£22**

Pork Collar & Shoulder Wonton, Hispi Cabbage, Radish Kimchi, Apple & Sorrel **£22**

Miso Cauliflower, Brown Butter, Goats Cheese, Pickled Pear & Dukkah **£13**

Wild Mushroom Scotch Egg, Slow Roast Carrot, Refried Beans **£14**

Black Bream, Courgette, Rainbow Chard, Crayfish Raviolo & Crab Bisque **£18**

Half Lobster, Iceberg & Bacon Wedge Salad, Hand Cut Fries, Thermidor Sauce **£30**

Cod, New Season Peas, Sea Purslane, Ibérico Ham & Hazelnuts **£16**

STEAKS & DISHES TO SHARE

250g, Dry Aged Scotch Ribeye, Hand Cut Fries, Béarnaise **£24**

650g Chateaubriand For 2, Wild Mushrooms, Roscoff Onions, Hand Cut Fries, Béarnaise Sauce **£60**

Steak & Lobster For 2, 325g Chateaubriand & Half Lobster | Whole Lobster,
Hand Cut Fries, Iceberg Wedge, Béarnaise Sauce, Thermidor Sauce **£60 | £90**

SIDES **£3.50**

Hand Cut Fries

BBQ Hispi Cabbage, Radish Kimchi

Jersey Royals, Radishes & Mint

Westland's Tomato's, Sheep's Yoghurt & Pickled Chilli
Greens, Samphire, Gomashio & Siracha

Iceberg Wedge, Bacon Dressing, Lincolnshire Poacher

Please Make Us Aware of Any Food Allergies