

Please also see our **GLUTEN FREE**
& **PLANT BASED** menus



for **ALLERGEN** info please refer
to the **ALLERGEN** chart

APÉRITIFS

Aperol spritz	£6.95	Kir Royale	£13
Gin spritz—gin, pink grapefruit, soda			£7.40
Glass of Nyetimber English sparkling wine			£14.75

MOCKTAILS

Winterberry crush, soda, lime & mint	£4.75
Elderflower, ginger beer, cucumber & mint	£4.75
Alcohol free gin & tonic, blueberries, grapefruit	£5.80

KIDS

2 courses with ice cream £12.50

Breaded chicken & fries	Cheese & tomato pizza	Scampi & fries
Honeycomb & marshmallow sundae, toffee sauce		£6

STARTERS

Bread board, cold pressed rapeseed oil, balsamic	£4
Mixed olives with rosemary & garlic	£4
Pork scratchings, spiced apple sauce	£4
Truffled mac 'n cheese bites, parmesan bechamel, pickled fennel	£10
Baked portobello mushroom, feta & herb crust, aioli, tarragon oil	£10
Split pea soup, shredded ham hock, piccalilli cream	£10
Sweet & sticky jerk seasoned ribs, spring onion & chili	£10 / as a main with fries £20
Tempura of whiting, peanut & lime dressing, pak choi & sesame slaw	£11
Smoked salmon, pickled cucumber, wasabi mayonnaise, seaweed salt	£11
Venison carpaccio, celeriac & grape remoulade, sloe gin dressing	£12.50

MAINS

Harissa spiced cauliflower steak, freekeh pilaf, curry leaf oil, pomegranate	£20
Pumpkin & ricotta ravioli, hazelnut & honey butter, crispy sage	£20
Braised neck of lamb shepherd's pie, honey roast Chantenay carrots, minted jus	£21
Breaded chicken parmigiana, rocket & pecorino salad, fries	£21
Treacle duck confit, braised chicory, mashed potato, date purée	£22
Braised ox cheek, spiced red lentils, steamed greens, game crisps	£23
Baked fillet of hake 'in a bag' with clapshot & green peppercorn butter	£24
Steamed Cantonese bream, Asian greens, jasmine rice, pickled ginger	£25

GRILLS & ROASTS

220g flat iron £26 with chips & watercress	220g sirloin pavé £34	Chateaubriand for 2 £70 peppercorn sauce / garlic butter £2
12hr slow roasted lamb shoulder, crispy rosemary potatoes, green beans & redcurrant jus		£60 for 2

PIZZA

Tomato, fior di latte, basil	£16.50
Fig, gorgonzola & hazelnut	£17.50
Cajun pulled pork, pickled fennel, spiced apple sauce	£17.50
Chilli prawns, anchovies, spring onions, seaweed salt	£18
extras £1—Cajun pulled pork, maple roast bacon, chili prawns, rocket, anchovies	£1

SIDES

£4.75

Steamed greens	Green beans	Chips/fries	Crisp Rosemary Potatoes
Honey roast Chantenay carrots	Mixed leaves		Tomato basil salad

An optional 10% service charge will be added to all bills. This goes directly to all kitchen & bar staff via a tronc scheme.
Please ask if you would like this removed & suggest ways we could improve—thank you