



SNACKS & STARTERS

Stone-baked bread, salted butter 3.5	Pork & chorizo scotch egg, red pepper ketchup 7	Half pint of prawns, lobster mayonnaise 7	Spiced scallop scampi, smoked aioli 10
Pimm's cured trout, watercress mayonnaise, gooseberries, rye			10
Dry-aged beef tartare, confit egg, truffle mayonnaise, Berkswell, sourdough			12 / 18
Pea mousse, Graceburn cheese, black olive			9 / 15
Artichoke fritters, grilled spring onion, grape mustard			8
Grilled sardines, heritage tomatoes, green sauce, toast			10

MAINS

Roasted brill, broccoli, caper & raisin dressing	23
Pan-roasted duck breast, grilled peach, almonds, brandy jus	22
Beer battered cod and triple cooked chips, crushed peas, tartare sauce	17
Heritage carrot & pistachio Wellington	18
Grass-fed beef burger and fries, chorizo, Applewood, tomato relish, peppercorn mayonnaise	16.5
Beetroot & halloumi burger and fries, rocket, spiced mayonnaise	16
Fish pie, lobster, mussels, trout & haddock in a lobster bisque	20
Caesar salad, baby gem, pancetta, croutons, soft boiled egg, anchovies with smoked chicken	12 16

RARE BREED CUTS

We work with fantastic British farmers and butcher in-house to bring you a choice of interesting and rare cuts. Please ask your server or see our chalkboard for today's selection.

*All served with rösti chips and
your choice of sauce*

*Beef-fat Béarnaise / Bordelaise /
Wild mushroom / Chimichurri*

SIDES

Fries, plain or truffle & parmesan 4.5 / 5.5	Mixed leaf salad 4.5	Mash, plain or with gravy 4.5 / 5.5	Roasted beetroot, chive crème fraîche 5	Peas a la Français 5	Grilled corn, chilli butter 4.5
---	-------------------------	--	--	-------------------------	------------------------------------

An optional 12.5% service charge will be added to your bill.

All of our food is freshly prepared every day, so we can cater to any dietary requirements.
Please make your server aware of any allergies or intolerances. Scan to see our allergen menus.

