



APÉRITIFS

House Kir Royal	£6.50	Nyetimber (125ml)	£9.50
Campari soda with orange	£4.20	Sipsmith gin/vodka & tonic	£5.15

SMALL PLATES

Soup of the day & homemade mini loaf	£6.00
Salmon gravadlax, capers, mustard mayonnaise & rye bread	£7.95
Ham hock terrine, piccalilli, toasted sourdough & mustard butter	£6.95
Old spot pork & local black pudding Scotch-egg, curried mayo & pea purée	£7.95
Whitebait with lemon aioli	£6.75
British charcuterie, cheese board & pickled vegs (15 mins)	£14.95
Heritage tomato & mozzarella salad, pickled shallots & sourdough croutons	£6.95

GRILL

Dry-aged 10oz rib-eye steak	£21.95
Centre cut fillet steak	£28.00
<i>All the above cooked to your liking & served with fat chips, truffle dressed watercress, vine tomato & a buttered Portobello mushroom</i>	
Rib-eye burger, triple cooked fat chips & house slaw	£13.50
<i>Extra toppings: Bacon & rarebit or Blue cheese & jalapeno</i>	<i>£1.50</i>

BIG PLATES

Pan fried seabass, truffled potatoes, pea purée & samphire	£15.95
Chargrilled chicken, grilled halloumi, chilli, chorizo & Israeli tomato couscous	£15.95
Lamb rump, pesto gnocchi, bean medley & mint jus	£16.95
Salmon & smoked haddock fishcake, pea purée & chunky chips	£12.95
Old house seasonal risotto with aged Parmesan & dressed leaves	£10.95
Local beer battered fish & fat chips, chunky tartar & crushed peas	£13.25
Tofu & courgette burger, spinach & wild rocket, sweet potato fries	£11.95
Short Rib of beef, bourbon BBQ sauce, seasoned rice & peas	£16.50

SIDES

Triple cooked chunky chips Sweet potato fries Selection of seasonal vegetables Homemade bread with oils Dressed mixed side salad Marinated olives	£3.45
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All our dishes are made to order using fresh ingredients from local suppliers. Please note that some dishes may contain nuts; please advise us of any other allergies or dietary requirements before ordering.

A discretionary service charge of 10% will be added to your bill