



SNACKS

Marinated Green Olives (gf)(vg)
5

Sourdough
Olive Oil, Balsamic (vg)
5
Padron Peppers
Maldon Sea salt (gf) (vg)
6.5

Chicken Bites
Scotch Bonnet Mayonnaise
7

SMALL PLATES

Caesar Salad,
Anchovies, Croutons, St Ewes Egg
(add Chicken 3.5)
8.5

Courgette Koftas,
Apricot Harissa, Tomato Sauce, Coconut
Yoghurt, Flatbread
8.5

Burrata & Heritage Tomatoes *Pickled*
Onion (gf)(v)
10

Grilled Prawns,
Chilli, Garlic Butter, on Sourdough Toast
9.5

Dingley Dell Charcuterie,
Onion Jam, Pickles, Sourdough
11

STEAK

28 Day Dry Aged, Rare Breed Beef

Dedham Vale Rump (gf) (270g) **25**

Dry Aged Sirloin (gf) (300g) **32**

Chateaubriand (gf) (800g) **80** (40min)



Add a sauce...

Stilton Butter (gf) **2.5**

Peppercorn Sauce (gf) **2.5**

Served with Chips, Salad Garnish & a sauce of your choice

MAINS

Gilthead Bream, Warm Potato Salad,
Caperberry and Tenderstem, Garlic Infused
Lemon (gf)
24

Pork Holstein, Fried Duck Egg,
Potato & Kohlrabi Salad
22

Lamb Cutlets, Grilled Vegetable
Salad,
Mint Salsa Verde
23

Grilled Cauliflower Steak,
Roast Tomato & Grilled Spring Onion
Salsa, Rocket, Dukkha (gf, vg, n)
18.5

Mussels In Provencal Sauce,
Fries, Grilled bread
18

Confit Cornfed Chicken Leg,
Girolles, Broad Beans, Fino Sherry Sauce,
Pilau Rice (gf)
23

SIDES

Seasonal Greens
Chili, Garlic, Lemon (gf, vg)
6

Thick Cut Chips or Fries (gf) **5**

Butter Lettuce, Tomato Salad with
Dijon Mustard Dressing
(gf, vg)
5



PUB CLASSICS

Battered Cornish Haddock
Chips, Minted Peas, Tartare Sauce (gf)
18.5

Chicken Caesar
Anchovies, Croutons, St Ewes Egg
(add Chicken 3.5)
16

Cheeseburger
American Cheese, Burger dressing, Lettuce, Onion, Brioche bun Served with Fries (gfo)
(add Bacon +2)
18

SOMETHING SWEET

Chocolate Brownie,
Cherry Crème Diplomat
8

Sticky Toffee Pudding,
Vanilla Ice Cream, Butterscotch Sauce
8

Summer Berry Eton Mess
8.5

Raspberry Parfait,
Victoria Sponge Crumb
7

Selection of Ice cream & Sorbets
6.5 (gf)

CHEESE

Supplied by our cheesemongers

**Tunworth, – Rich, Vegetal,
Intense**
(Cows / Pasteurised)
**Cashel Blue – Toasty, Nutty,
Sweet**
(Cows / Unpasteurised)
**Black Cow – Sweet, Floral,
Perfumed**
(Cow / Pasteurised)
10*

DESSERT WINE

La Fleur D’Or Sauternes, 2020,
France (100ml) **10**
10-year Tawny Port, Ferreira Dona
Antonio, Portugal (50ml) **5**
Sherry, Pedro Ximenez Montegudo (50ml)
5.9

DIGESTIF

Limoncello **5**
Cointreau **5**
St-Germain **5**
Chambord **5**
Grand Marnier **5**

Served with Apple Chutney, Crackers (gfo)

TEA

English Breakfast Tea. **3**
Earl Grey **3**
Green Tea **3**

COFFEE

*Our own unique coffee blend roasted by
Gentlemen Barista Roasters*

Espresso **3**
Cappuccino **3.5**
Americano **3**
Latte **3.5**

SOMETHING SPECIAL

Garden Mint Tea **4.5**