



Restaurant Menu

SNACKS & SHARERS

Marinated Norcellara olives (pb) 155Kcal	4.5
Sourdough bread, oil, balsamic vinegar (pb) 705Kcal	5.25
Mini chorizo & aioli 818Kcal	7
Whole baked camembert, honey & rosemary, sourdough & pickles (v) 1033Kcal	19.5
Seasonal hummus, baba ghanoush, roasted peppers, marinated artichokes, olives, flatbread, (pb) 597Kcal	19
Charcuterie board, cured meat selection, cornichons & sourdough bread 598Kcal	25.5

STARTERS

Smoked salmon pate, lemon, pickled cucumber & toasted sourdough 424Kcal	12.5
Smoked duck breast, beetroot & fennel salad with pomegranate 656Kcal	10.5
Crispy salt & pepper squid, chilli mayonnaise 370Kcal	10.5
Rosary ash goats cheese, broad beans, peas & mint on grilled sourdough, lemon dressing (v) 494Kcal	8.25
Rare beef salad, Berkswell cheese, roquette, capers, truffle dressing, pickled shallots 744Kcal	10.75

SEASONAL OYSTERS

Served with shallot vinaigrette

Each 4.25 50Kcal | Half dozen 22.5 300Kcal | Dozen 41 600Kcal

LARGE PLATES

Pea & shallot tortellini in a spring vegetable, caper & tomato sauce (pb) 928Kcal	16.5
Mussels of the Day, served with sourdough, Ask our server for today's options.	19.5
Roast duck breast salad, orange, fennel, beetroot, mange tout, chicory & citrus dressing 804Kcal	26
Beef burger with cheddar cheese, tomato, pickle, baby gem, burger sauce, slaw, chips 1071Kcal	17.5
Add bacon 139Kcal 2	
Chickpea, squash & pepper laksa with noodles (pb) 1101Kcal	16.5
Pan-fried chalk stream trout Nicoise, crispy egg, caviar & salsa verde 520Kcal	23
Lamb leg steak, warm courgette, pea and mint salad with pan fried gnocchi and lamb fat dressing 680Kcal	22
Caesar Salad, baby gem, parmesan, boiled egg, sourdough croutons, capers, caesar dressing 349Kcal	12.5
Add Chicken 198Kcal 5	

GRILL

Himalayan salt dry aged Porterhouse 500g 76Kcal 40

Dry Aged Rib on the Bone 1kg 152Kcal - Perfect to share 70

Dukesmoor Sirloin 220g 24

ADD ON

Sauteed prawns (3) 67Kcal	8	Brown buttered scallops in shell (2) 251Kcal	12
Chimichurri (pb)	2.5	Bearnaise (v)	2.5
Green peppercorn & brandy sauce (v)	2.5	Salsa verde (pb)	2.5

SIDE DISHES

Fat Chips (pb) 537Kcal	5.25	Heritage tomato salad, shallots, basil 369Kcal	6.5
Truffled dauphinoise 503Kcal	6.5	Caesar salad, croutons, Parmesan 240Kcal	6
New Potatoes, minted butter, sea salt (v) 500Kcal	5.5	Creamed spinach (v) 255Kcal	6.5
House Salad (pb) 83Kcal	5	Tenderstem broccoli & confit garlic 69Kcal	6.5

v (vegetarian) pb (plant based)

If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 12.5% service charge will be added to your bill.