



FOR THE TABLE

Sourdough, Whipped Butter	5
Marinated Mixed Olives (gf)(vg)	5
Zaalouk, Smoked Aubergine, House-Made Flat Bread	7
Goats Cheese & Butternut Squash Croquettes, Honey Yoghurt	8
St Marcelin Cheese, New Potatoes, Cournichons	10

STARTERS

Beetroot Carpaccio, Feta & Rocket Salad (v)	9
Steak Tartar, Crispy Egg Yolk, Pommes a la minute	12.5
Burrata, Grilled Courgettes, Wild Garlic Pesto	10.5
Pan Fried Prawns, Garlic, Chilli Butter on Sourdough	12.5

MAINS

Butterbeans & Beetroot Purée, Fondant Celeriac, Bok Choy Dukkha (v)	16.5
Confit Duck Leg, Puy Lentils, Roast Parsnip, Red Wine Jus	23
Stone Bass, Datterino Tomatoes, Braised Fennel, White wine	22
Chicken Supreme, Nduja Polenta, Black Olive & Sundried Tomato Tapenade	24
Roast Lamb Rump, Vignole & Red Wine Jus	32
Half Roast Chicken , Chanterelle Mushrooms, Vin Juane Sauce, Butter Lettuce Salad, Fries	24.5
Thai Mussels, Fries & Toasted Sourdough	19.5
Roast Dover Sole 700g, Capers, Sage, Brown Butter, Fries & Butter Lettuce (To Share 2 people)	80

STEAK - 28 Day Dry Aged, served with fries, salad & a sauce of your choice, choose Peppercorn Sauce or Chimichurri

Sirloin Steak 300g	30
Ribeye Steak 300g	36
Chateaubriand 450g	60

PUB CLASSICS

Cheeseburger, Swiss Cheese, House Sauce, Lettuce, Tomato, Pickles & Fries (add Bacon 2)	18
Chicken & Leek Pie, Creamy Mash, Gravy & Greens	19.5
Battered Cornish Haddock, Chunky Chips, Mushy Peas, Tartare Sauce (gf)	18.5

SIDES

Chunky Chips or Fries (gf)	5
Spinach, Rocket & Feta Salad	5
Buttered Seasonal Greens (v)	5

SWEETS

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream	8.5
Apple & Rhubarb Crumble, Vanilla Custard (n)	8.5
Chocolate Mousse, Candied Pistachio	8.5
Custard & Rhubarb Tart	10
Ice Cream & Sorbet (vg)	Per Scoop 3.5
Cheese Selection, Tunworth, Cashel Blue, Black Cow, Red Onion Chutney & Crackers	10