

## **OPENING HOURS**

	BRUNCH	LUNCH	DINNER
M - F		12.00 - 3.00	6.00 - 10.30
SAT	9.00 - 4.00	12.00 - 4.00	6.00 - 10.30
SUN	9.00 - 4.00	12.00 - 4.00	6.00 - 10.00

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Honey Rose Fizz	9
Stolichnaya Sticki vodka, rose syrup,	
raspberry purée, lemon, prosecco	
Leftfield	8.5

**APERITIFS** 

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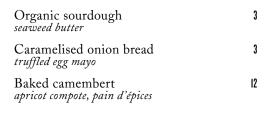
Tanqueray gin, Noilly Prat, elderflower cordial, balsamic vinegar, orange bitters

Aperol Spritz 7.5

Village Fountain Please ask for today's choice of gin soda

House olives 2.5 Duck fat almonds 3

## BREAD FOR THE TABLE -



free range, hormone & additive free.

Our eggs are always British, free range & from Barradale Farm in Kent.



Beetroot-cured salmon pickled cucumber, dill, soda bread Smoked trout rillettes avruga caviar, grated egg, crème fraîche, melba toast 7.5 Potted duck

kumquat marmalade, sourdough toast

Jerusalem artichoke & goat's cheese tart leeks à la Grecque, black truffle Roasted butternut squash soup amaretti biscuits 6.5 5.5 Chopped salad
palm hearts, radishes, avocado, croutons, sweetcorn, red onion,
garden peas, chardonnay vinaigrette, parmesan
add chicken or king prawns \*4 or herb marinated halloumi \*3 Crispy squid black garlic aioli 7 6.5 / 9 Pan-fried swordfish saffron mashed potato, piquillo peppers, ginger & coriander cream sauce Superfood & herb salad bulgur wheat, alfalfa sprouts, bull's blood leaves, broccoli,
butternut squash, red cabbage, pumpkin seeds
add chicken or king prawns \*4 or herb marinated halloumi \*3 Slow-roasted pork belly black pudding, parsnip purée, honey & mustard glaze

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Chargrilled cauliflower & gorgonzola risotto crispy sprouts, port & redcurrant reduction	13	8 oz. sirloin 10 oz. rib eye on the bone	26.5 29
Spinach, chestnut & ricotta Wellington roasted red onion, mushroom gravy	13.5	chips, slow roasted tomato, field mushroom, béarnaise sauce  16 oz. chateaubriand (for two)	
Pan-fried salmon red quinoa, grilled aubergine, crispy leeks, Breton sauce	17	chips, smashed potatoes, slow-roasted tomato, field mushrooms, garlic butter / beef gravy / béarnaise / peppercorn sauce	
Catch of the day	MARKET PRICE	Cheeseburger smoked Applewood cheddar, gherkin, chips add bacon *1.5	
Steamed mussels merguez sausage, tomato, mint, chips	15.5	Longhorn beef & bone marrow burger	18
Baked cod braised salsify, swede purée, niçoise butter	18	truffled liver parfait, smoked Applewood cheddar, tomato relish, onion marmalade, mayo, gherkin, chips	
Confit turkey leg crispy wild rice, jus	19.5	SIDES	
Spatchcock poussin chipolatas, turnip, kale, redcurrants, brown bread sauce	19	Chips & aioli  add smoky bacon salt *0.5	3.5
Braised pig's cheeks globe artichoke purée, crispy heritage beetroot, red wine ju	18 es	Mashed potatoes crispy chicken skin, chicken gravy	3.5
		Crab mac & cheese	5
		Honey-roasted parsnips	3.5
British fish from Brixham Market in Devon.	+	Poutine chips, cheese curds, gravy, jalapeños	4.5
→ Black Angus beef from O'Shea's of Bermondse Cuts are dry aged on the bone for 38 days. Catt are raised in western Ireland & Perthshire; organi	le	Braised red cabbage star anise, cloves	3.5

Please let us know if you have any allergies or intolerances. We are happy to provide you with any information you need. A suggested gratuity of 12.5% will be added to your bill. This is voluntary & need not be paid if you feel service was unsatisfactory. 100% of gratuities are paid to the team.

Curly kale

Mixed leaf salad

