

LUNCH

STARTERS

Fried Atlantic monkfish cheeks, tartar sauce £8.50

Butternut and white truffle oil soup, toasted bread £6.50

Quinoa, butternut squash, avocado, pomegranate, pumpkin seeds (v) £7/£13.50

Heritage beets, goat's curd, toasted walnuts (v) £6.50/£12.50

Local Rock Oysters, shallot vinegar £15.00 for six £2.75 each

Ham hock and leek crumble, rainbow radish £7

Haggis & black pudding Scotch egg, smoked salt £7.50

Egg's Benedict £6.50

Egg's Florentine £6.50

TO SHARE

British cured meats; Suffolk fennel salami, chorizo, pickles, toast £11

Baked Somerset Camembert, garlic, rosemary, sourdough toast, pickles £11

The Great Exhibition; Whitebait, pork belly lollipops, haggis & black pudding Scotch egg, salt & pepper squid, arancini £17

SANDWICHES

Cod fish fingers, tartare sauce & lettuce £7

B.L.T £6

Coronation chicken £6

Goat's curd, watercress, heritage tomato & chutney £6

Smoked ham & Butler's Cheddar £6.50 add a few skinny chips for £2

MAINS

Autumn squash, courgette, goats curd, beetroot and arancini £14.50

Pan roasted sea bass fillet with pancetta, clams, broad beans and gem hearts £14.50

Whole Brighton plaice, lemon and herb butter, new potatoes and green beans £13.50

Roast Gressingham duck breast, broccoli, celeriac mash, caramelised shallot £16.50

Britannia burger, cheese, pickles, ale onions, ketchonnaise, skinny chips £12

Ale-battered cod & chips, triple-cooked chips, mushy peas, tartare sauce £12.75

Beef shin and ale pot pie, buttered kale £12.75

Young's ale London bangers, mash, ale onion gravy £11

8oz rib-eye steak, confit tomatoes, onion rings, beef-dripping chips, béarnaise sauce £23

Slow-roasted pork belly, seasonal greens, mash potato, beans, cyder sauce £13.50

Côte de boeuf (for 2 to share) with chips, onion rings, confit tomato and béarnaise sauce £45

ACCOMPANIMENTS all £3.50

Minted Pink Fir potatoes
Buttered kale & smoked pancetta
Buttered mashed potato
Green beans, confit shallots

Sprouting broccoli, Norbury blue Fennel & pomegranate salad Skinny chips / Triple-cooked hand cut chips Roast heritage carrots and beets



PUDDINGS

Sticky toffee pudding, vanilla ice cream £7 Apple and raspberry jelly, Chantilly cream £5.50 Caramelised vanilla and lemon rice pudding £6 Apple and cinnamon crumble and custard £7 Thomas Hoe Stevenson blue, Winterdale Cheddar, Cornish Yarg, seeded crackers, ale chutney £11.25