

## STARTERS

- Green pea & Tarragon soup (vg), Sourdough toast (v) 5      Devon Crab on brioche, pickled cucumber, lemon 6.5
- Salt baked beetroot, walnuts, goats curd, rocket (v) 5      Chicken Liver pate, apple & ale chutney, toasted Bloomer 6
- Beef brisket croquettes, Dorset blue cheese sauce 6.5      Lemon & pepper smoked salmon, horseradish cheese, caperberries, Sourdough 7.5

## SHARERS

- Ploughman's: Sussex Charmer; Coppa ham; scotch egg; sausage roll; pickled onions; apple; piccalilli; sourdough 16
- Meat Board: sausage roll, scotch egg, honey & wild boar & sage sausages, BBQ chicken wings, fries, harissa mayo 18
- Rosemary & Garlic baked Somerset Camembert, English chutney with real ale, toasted sourdough 14

## BROMPTON CUTS

*All our meats are 8oz, served with triple cooked chips, rocket and sauce of your choice (Salsa Verde, Peppercorn or Béarnaise)*

- 14-day-aged Angus Rump steak 17.5      28-day-aged Angus Rib Eye steak 26
- 28-day-aged Angus Sirloin steak 23      26oz Rose Veal Tomahawk on the bone 38  
*(perfect to share between two)*

## MAINS

- Chicken Caesar Salad, lettuce, croutons, parmesan, anchovies, egg, Caesar dressing 12.5
- Young's beer-battered cod, triple-cooked chips, mushy peas, tartare sauce 14
- Grilled lamb loin chops, Chantenay carrots, onion jus, marrow mash 16
- Smoked Haddock, Cod & crab fish pie, caper and parsley mash potato, tenderstem broccoli 15
- Rosemary pork medallions, apple, celeriac & radish slaw 13.5
- Pork, lemon & fennel sausages, mash potato, buttered greens, ale onions, gravy 12
- Classic Duke's burger, cheese, ale onions, shredded lettuce, ketchup, mayo, pickles, fries 13
- Goat's cheese & dandelion quiche, rocket (v) 10.5

## SIDES

- Marrow mash 3
- Roasted flat mushrooms, thyme 3
- Apple, celeriac & radish slaw 3.5
- Crunchy Padron Peppers, sea salt 3.5
- Skinny/Triple cooked chips, Ketchup, mayo 3.5
- Tenderstem broccoli, almond flakes 3.5

## PUDDINGS

- Slow cooked cinnamon Bramley apple crumble, vanilla ice cream 4
- Bailey's & vanilla cheesecake, almond flakes 5
- Cheese Board
- Double chocolate brownie, vanilla ice cream 5
- Sticky toffee pudding, chocolate ice cream 4.5
- Organic Brie, Blue cheese, Sussex Charmer, Nettle Cornish Yarg, seeded crackers, Quincy jelly 1 for £4, 2 for £6, 3 for £8

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.  
🇬🇧 We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus.  
Tables of 6 or more are subject to a discretionary service charge of 12.5%



