

MAIN



SNACKS

Beef jerky Worcester Sauce & black pepper	4
Mixed nuts (v)	4
Bread, herb butter & roasted garlic (v)	4
House-made vegetable crisps (vg)	4
Green olives (vg)	4

STARTERS

Rock oysters 6 / 12	15 / 25
Monkfish & Atlantic salmon fish cakes baby spinach, herb salad & citrus mayo	11
Seared Galloway beef fillet house-made piccalilli & toasted hazelnuts	9
Rainbow beetroot (vg) heritage carrot, chicory, walnut, grapefruit & toasted seeds	8.5
P&F sharing board baked Camembert, truffle ham & toasted bread	17.5
Crispy squid chilli & lime dip	9.5

BURGERS

ALL SERVED WITH SKIN-ON-FRIES

45 day dry aged Dexter beef burger streaky bacon, mature Cheddar & Bloody Mary ketchup	16.5
Wagyu beef burger caramelised red onions, smoked Montgomery's Cheddar & truffle mayo	19.5
Garden pea & kale burger (v) baby gem, spinach, mint yoghurt & house-made vegetable crisps	13.5

SALADS

add hot smoked salmon or grilled chicken	4
add grilled Galloway sirloin steak	5
Superfood (vg) avocado, toasted seeds, broccoli, mixed sprouts, pomegranate & mustard dressing	12.5
Caesar anchovies, pancetta, soft boiled egg, Parmesan & herb dressing	11
Autumn Leaves (vg) baby spinach, butter lettuce, courgettes, mung bean sprouts, artichokes & pumpkin seeds	12

VEGETARIAN

Thyme roasted celeriac (vg) maple glazed parsnip, pickled apple & walnut	12
Autumn vegetable tart (v) herb salad & whipped English Fettle	15

STEAKS

FROM THE JOSPER GRILL. DRY AGED NATIVE BREEDS.

Galloway grass-fed 225g sirloin	20
Galloway grass-fed 250g rib eye	26
Galloway grass-fed 250g fillet	35
Chef's cut for 2 to share	m/p
add Béarnaise / green peppercorn / red wine sauce	2

MEAT

Josper grilled corn-fed chicken breast mixed kale, baby artichokes & celery leaf	16.5
Braised Galloway beef short rib ceps, turnips, charred leeks & baby carrots	22
Slow roast Cotswold lamb pie savoy cabbage & gravy	15.5
Roasted Gloucester Old Spot pork loin glazed parsnips, black cabbage & braised crab apple	19.5

FISH

Fish goujons house-made tartare, peas & skin-on-fries	14.5
Pan fried John Dory swiss chard, mussel & lemon shellfish sauce	22
Roast Atlantic salmon fillet caramelised salsify, baby spinach & samphire	19

SIDES

Skin-on-fries (v)	4
Truffle & Parmesan skin-on-fries	4.5
Heritage carrots, pinenuts & mint (vg)	4
Crisp lettuce & fresh herbs, mustard dressing (vg)	3
Tenderstem broccoli, olive & capers (vg)	4
Truffle mash (v)	5.5

SUNDAY ROASTS. EVERY SUNDAY FROM 12PM.

We are cashless. An optional 12.5% service charge will be added to your bill. Please inform us if you have any dietary or allergen requirements.

COCKTAILS

Autumn Cup	9.5/30 (jug)
Sipsmith London Cup, figs, orange, blackberries, thyme & Franklin & Sons lemonade	
Hugo Spritz	9.5
St Germain Elderflower Liqueur, mint & Prosecco	
Pom Spritz	9.5
FAIR. Pomegranate liqueur, orange, lemon bitters & soda	
Seasonal Large G&T #20	12.5
Stranger & Sons Gin, grapefruit, pink peppercorn & Franklin & Sons light tonic	
Seasonal Large G&T #21	13
Botanist Gin, dehydrated apple, sage, Franklin & Sons grapefruit & bergamot tonic	

WHITE

'18 Vermentino, 'La Cascade', Château Fontainebleau, Provence, FRA	6.5	17	24
'16 Grillo, Il Folle, Sicily, ITA	7	19	27
'18 Viognier, '974', Château Pesquie, Rhône Valley, FRA	7.5	20	30
'18 Sauvignon Touraine, 'Flint', C. & D. Delecheneau, Loire Valley, FRA	8.5	24	35
'16 Pinot Blanc, Weissburgender, Andreas Bender, Mosel, GER	10	28	40
'17 Muscadet, Domaine de Bellevue, Loire Valley, FRA	10.5	30	42
'17 Chenin Blanc, 'Bel Air', La Grange Tiphaine, Loire Valley, FRA	12	33	48
'16 Chardonnay, Bourgogne Blanc, Vincent Dancer, Burgundy, FRA	15	42	58

ROSÉ

	175 ml	Carafe	Bottle
'18 Cinsault, 'Arcades', Château Fontainebleau, Provence, FRA	8.5	23	34
'18 Grenache, 'Inspiration', Château de Berne, Provence, FRA	10.5	31	45
'18 Ajaccio, 'Faustine', Comte Abbatucci, Corsica, FRA			65
'18 Bandol, Domaine Tempier, Provence, FRA			75
'18 Coteaux Varois, Château Fontainebleau, Provence, FRA		(Magnum)	98

RED

'17 Grenache-Cabernet, 'La Cascade', Château Fontainebleau, Provence, FRA	6.5	17	24
'18 Touriga Nacional, 'Guardia Rios Tinto', Mt. da Ravasqueira, Alentejo, PRT	7	19	27
'17 Syrah-Grenache, 'Terrasses Régis', Boucabeille, Roussillon, FRA	8	21	29
'17 Valpolicella Classico, 'Saseti', Monte dall'Ora, Veneto, ITA	9.5	26	38
'15 Rioja, Crianza, Biga de Luberri, Rioja, ESP	10	28	40
'14 Malbec, 'Combal', Domaine Cosse Maisonneuve, Cahors, FRA	11	30	45
'15 Montagne St Emilion, Les Piliers Maison Blanche, Bordeaux, FRA	11.5	31	46
'15 Pinot Noir, Maranges, Bertrand Bachelet, Burgundy, FRA	13	37	54

JUICES & SOFTS

Freshly squeezed juices	4.5
Orange / Apple, pear & pineapple / Pear, cucumber, celery & spinach / Carrot, apple & ginger	
ChariTea	4.5
Sparkling Iced Mate Tea	
LemonAid	4.5
Lime	

CHAMPAGNE & SPARKLING

	125 ml	Bottle
NV Prosecco, Ca'Degli Ermellini, Extra Dry, Veneto, ITA	7.5	38
NV Cava, 'Babot', Brut Nature, Penedes, ESP		45
NV Pelegrim, Westwell, Extra Dry, Kent, ENG		55
NV Billecart-Salmon, Brut Réserve, Champagne, FRA	12	67
NV Gratiot-Pillière, Brut Rosé, Champagne, FRA	12.5	68
NV Francis Boulard, 'Murgiers', Extra Brut, Champagne, FRA		80

BEER & CIDER

	Pint
Braybrooke 'Session Lager', England, 3.8%	6
Peroni 'Nastro Azzurro', Lager, Italy 5.1%	6.5
Five Points Extra Pale Ale, England, 4%	6.5
Meantime 'Yakima Red', Red Ale, England, 4.1%	5.5
Guinness Stout, Ireland, 4.2%	5.5
Hoxton Cidersmiths 'Harry Masters Jersey', England 5%	5.2