



monday - saturday dinner

start or share

- SEASONAL SOUP OF THE DAY** homemade soup with artisan sourdough 6
- WILD MUSHROOM ARANCINI** truffle mayo & grated sussex charmer V 7
- SMOKED CORNISH MACKEREL** new potatoes, watercress & freshly grated horseradish GF 8.2
- HOLME OAK SMOKED BRITISH BEETROOT** braeburn apple, almonds, radish & local ale beersamic dressing VG 7.5
- SLOW COOKED BEEF BRISKET CROQUETTES** gravy mayonnaise 8
- AYLESBURY DUCK LIVER PARFAIT** spiced pear chutney & toasted sourdough 8.5
- LOADED CORN CHIPS** smoked pulled pork, wokey hole cheddar, salsa, sour cream, jalapenos & guacamole 13
- VEGAN LOADED CORN CHIPS** salsa, black beans, guacamole, applewood cheese, spring onions, jalapenos VG 12.5

locally baked bread

mains

- PALE ALE BATTERED FISH & CHIPS** north sea haddock, thick cut chips, pea puree & tartare sauce 16
- CRAB & HADDOCK FISH CAKE** spinach, poached st. ewes egg & a lobster & champagne sauce 15.5
- SURREY ESTATE COTTAGE PIE** duchess mashed potatoes & autumn greens 16.5
- FLAT IRON STEAK** cooked pink with pomegranate chimichurri, watercress & rosemary salt fries GF 19.5
- GRILLED ORCHARD FARM PORK CHOP** roasted hispi cabbage & scotch bonnet pickled pineapple 16
- SQUASH & SMOKED CELERIAC GOAN CURRY** pilaf rice, tomato & onion salad, house pickles & poppadom VG 15.7
- PLANT BASED BURGER** house relish, lettuce, tomato, guacamole, crispy onions & rosemary salt fries VG 15.5
- BUTTERMILK CHICKEN BURGER** autumn slaw, nduja ketchup, lettuce, tomato & rosemary salt fries 15.5
- THE HOUSE BURGER** beef patty, burger sauce, lettuce, tomato, pickles, onion & rosemary salt fries 15.5

add vegan cheese or vegan bacon 1 / add cheese, bacon or jalapeños 1 / add pulled pork 2

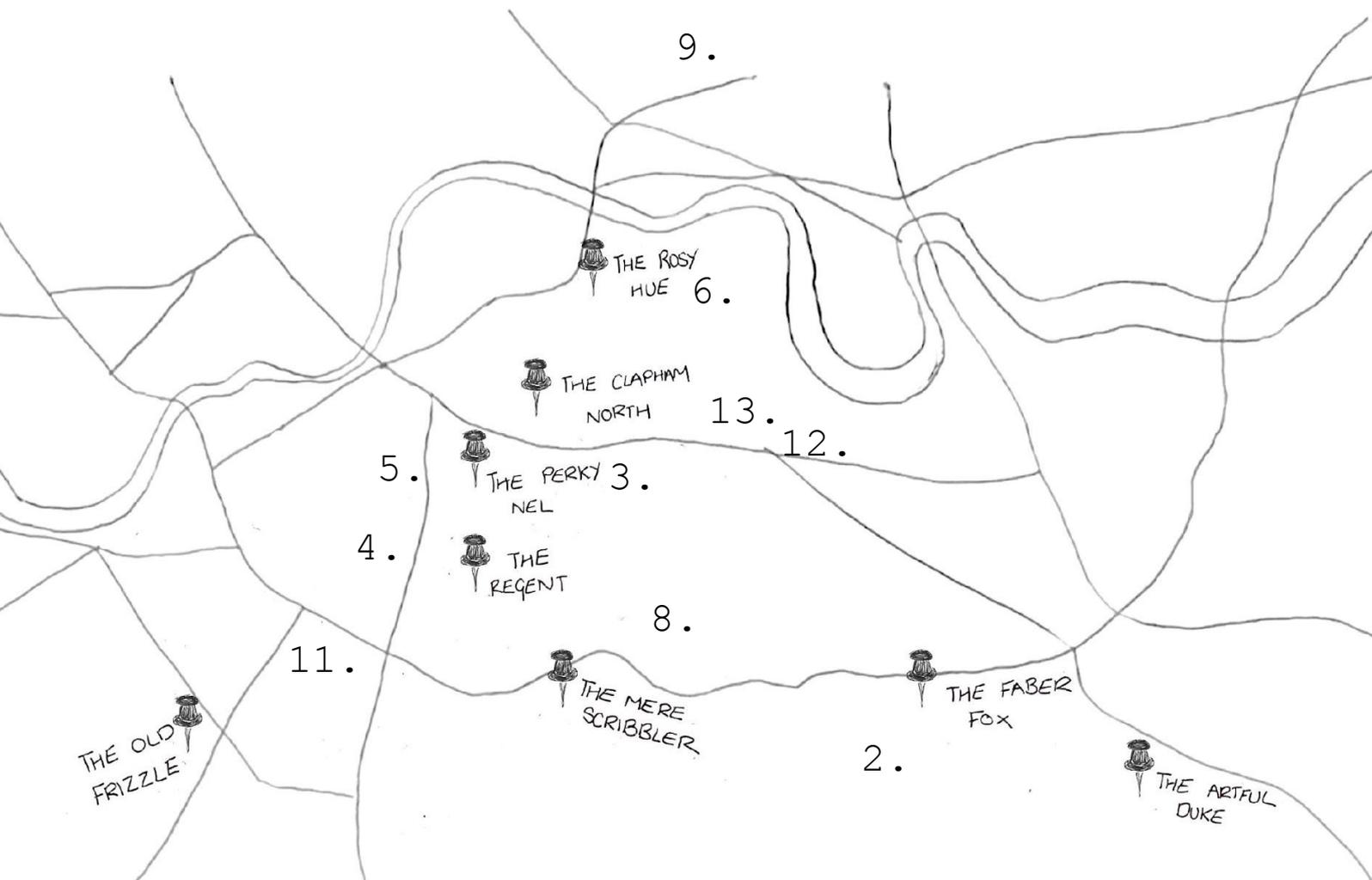
gluten free buns available

sides

- ROSEMARY SALT CHIPS OR FRIES** V 4.5
- TRUFFLE & PARMESAN CHIPS** 5.5
- add nduja ketchup GF 0.5
- WATERCRESS & PICKLED SHALLOT SALAD** 4.8
- HISPI CABBAGE** V 4.5
- HOT BUTTERED NEW POTATOES** V 4.5

with mustard mayo & crispy onions

make sure to take a look at our specials board for sustainably led dishes made by our talented team of chefs.



1. Chas & Momo A small family run artisan bakery based in Penge. They make & deliver us our delicious hand-rolled demi-brioche burger buns & San Francisco sourdough.

2. Coalition Brewing A local brewery with a creative, collaborative approach. Flavourful beers from high quality ingredients, made to accompany good food & fun times.

3. Brixton Brewery Founded by two couples from the electric neighbourhood. Modern classic beers with a Brixton twist, telling the story of Brixton in their names, vibrant designs & flavours.

4. Hayman's Gin Hayman's use the same family recipe from over 150 years ago & is now run by the founders great-great-grandchildren. Staying true to how gin was traditionally made with botanicals infused in English wheat spirit.

a little further afield;

Sapling Spirits, Cotswolds

A carbon positive spirits company that started in Clapham, giving something tangible back to the environment & creating high quality spirits at the same time. Using local ingredients to their Cotswolds distillery to reduce transport emissions.

Deya, Cheltenham

Deya is an independent focusing on hoppy beers, lagers, traditional UK styles & mixed fermentation ales, striving to make world class beer.

Nutbourne Place Farm, South Downs

Sustainably farmed produce, with everything from food waste to packaging & rainwater recycled. Plus, they use sustainable systems which are safe for all wildlife.

Wookey Hole Cheddar, Somerset

Traditional West Country Farmhouse Cheddar made to methods & recipes that date back hundreds of years. Using high quality milk sourced from local, free-range dairy herds.

5. Bloody Bens Once upon a time Ben's Canteen in Clapham created the perfect Bloody Mary for their brunch offering. After years of customers asking, they bottled it & created Bloody Bens Bloody Mary Mix for the perfect Bloody Mary, every time.

6. Orbit Brewery Founder Robert set off to discover beer in Scotland, his homeland. The expedition took him to every brewery in the country & left him with a desire to create Orbit beers. Classic style beers with an eye for finesse & drinkability.

7. Mondo Brewery Bold & balanced beers, investing in brewing education for all members of the Mondo family. Owned by brewers, founded by brewers, run by brewers. Serious about their craft with quality the focus; each beer perfectly prepared for the discerning drinker.

8. Gipsy Hill Brewery Nestled at the base of gipsy hill, brewing full flavoured, moreish brews of the highest standard. Community engagement & social inclusion are at the forefront, with regular community events at their taproom.

9. 58 gin 58 and Co. are passionate about producing sensationally tasting eco-friendly UK gin & commit to being part of the climate change solution. Collaborating on initiatives such as food waste reduction & sustainable distilling.

10. Jubel Beer Jubel beer was created after discovering two things during après antics at La Folie Douce: Jubel - an après anthem that meant "a feeling of extreme joy" & demi-pêche - a pint of lager with a peach top.

11. Graveney Gin Graveney Gin is a true handcrafted spirit. Producing just 30 bottles per batch with fresh botanicals. Each batch different to the last for an authentic taste each & every time.

12. Brick Brewery Brick Brewery started in Ian's shed & quickly moved to a railway arch underneath Peckham Rye station. Inspired by travel, the beers they brew are varied & showcase a diverse range from around the world.

13. El Rayo Two best friends from Peckham create fresh tasting tequila that's authentically Mexican from distillation to design, with the help of a local Mexican designer Mario & Maestro Tequilero Oscar Garcia, one of only 250 Maestros in the world.