



## SMALL PLATES

Crispy squid, smoked chilli sauce 9.5

Spiced aubergine, blistered cherry tomatoes, garden peas, goats cheese 9.5

Isle of Wight tomato soup, basil, black garlic oil, sourdough [pb] 7.5

## BRUNCH *Available from 12-4pm*

Avocado on toast, poached St. Ewe egg, pickled radish, sprouting grains [v] 9

Severn & Wye smoked salmon, baby spinach, poached St. Ewe eggs, tomato & chilli hollandaise 11

Buttermilk pancakes, strawberry, caramelised banana, candied almonds, maple syrup [v] 8

Baked St. Ewe eggs, Cotswold spiced sausage, Winchester cheese, watercress 9



## BOTTOMLESS

Enjoy either unlimited Beers, Prosecco,  
Aperol Spritz or our Summer Cup cocktail  
24pp

On Air for 90 mins. Must be taken  
by the entire table with each guest  
dining. 1 selection per person.

## LARGE PLATES

35-Day aged beef burger, streaky bacon, smoked cheddar, green tomato relish, fries 17

Breaded haddock, triple cooked chips, mushy peas, tartare sauce 15

Rare-breed Sirloin steak sandwich, whipped Fettle, red onion jam, rocket, fries 15

“Moving Mountain” burger, avocado, smoked vegan cheese, alfalfa sprouts, rocket, fries [pb] 14

Roasted chicken salad, sourdough croutons, cos lettuce, crispy smoked bacon, buttermilk dressing 12.5

+ Avocado 2 + English Fettle or Vegan Feta 3.5

## SIDES

Skin on fries 4.5

Mixed leaf salad, soft herbs 4.5

Sprouting broccoli, chilli & almond 4.5

Jersey royal potatoes, rosemary salt 4.5



## COCKTAILS & SPRITZ

Summer Cup - Sipsmith London Cup, raspberry, cucumber, peach, mint & lemonade	11 / 42 jug
Citrus G&T - Silent Pool 'Citrus', orange sherbet & Lemon tonic	12
Jasmine & Honey G&T - East London Louder Liquor Co. Gin, jasmine, honey, lemon & light tonic	13
Rhubarb & Cherry Spritz - Maraschino, vermouth, rhubarb, prosecco & soda	12
Chinotto Spritz - Muyu Chinotto, olive, Franklin & Sons Rosemary black olive Tonic	12
Elderflower & Rose Spritz - St Germain, rosé, prosecco, lemon & soda	13

Please ask to see our cocktail menu

## DRAUGHT BEER

Peroni, 'Nastro Azzuro', ITA 5.1%
Braybrooke Lager, ENG 4.8%
Five Points, 'Extra Pale Ale', ENG 4%
Crate 'Indian Pale Ale', ENG 6%
Guinness, 'Stout', IRE 4.2 %
Sandford Orchards 'Devon Mist', Cider ENG 4.5%

## BOTTLED BEER

6.8	Five Points, 'Pale Ale', ENG 4.4%	5.5
6.2	Hiver 'Blonde', England, 4.5%	5.5
6.4	Braybrooke, 'Lager', ENG 4.8%	5.8
6.7	Sandford Orchards, 'Fanny's Bramble' Cider 4%	5.8
6	Big Drop, 'Pale Ale', ENG 0.5%	5
6	Lucky Saint, 'Unfiltered Lager', ENG 0.5%	5
	Peroni 'Liberia', ITA 0%	5

## CHAMPAGNE & SPARKLING

NV Prosecco, Prima Alta, Veneto, ITA	8 / 39
NV Prosecco Rosé, Tenuta di Collalbrigo, Veneto, ITA	9 / 45
NV Billecart-Salmon, 'Brut Réserve', Champagne, FRA	12.5 / 70

## ROSÉ & ORANGE

2020 Côtes de Provence, 'l'Écorce' Buissonnière, V. Courrèges, Provence, FRA	9 / 36
2020 Côtes de Provence, Miraval, Provence, FRA	13 / 52
2021 VDF 'L'orange' Domaine de Courbissac, Languedoc, FRA	13 / 52
2019 Muscat & Assyrtiko, 'Greek Connection', Vins des Potes, Pella, GRE	14 / 54

## WHITE

2020 Vermentino, 'Alchemist', Valérie Courrèges, Provence, FRA	7 / 26
2020 Verdejo Basa, Telmo Rodriguez, Rueda, ESP	8 / 30
2019 Sauvignon Touraine, "Flint", C. & D. Delecheneau, Loire Valley, FRA	8.5 / 35
2019 Riesling Trocken, Selbach-Oster, Mosel, GER	10.5 / 42
2019 Sylvaner, 'Vieilles Vignes', Domaine Ostertag, Alsace, FRA	12 / 48
2020 Chardonnay, Macon Villages, 'Cinq Terroirs', Famille Paquet, Burgundy, FRA	12 / 50

## RED

2019 Grenache/Cabernet, 'Alchemist', Valérie Courrèges, Provence, FRA	7 / 26
2020 Guarda Rios Tinto, Monte da Ravasqueira, PRT	8 / 29
2014 Cahors "Le Combal", Cosse Maisonneuve, South West, FRA	10.5 / 44
2020 Pinot Noir, Gönzheimer Spätburgunder, Weingut Eymann, Pfalz, GER	12 / 50
2017 Tempranillo, 'La Vallada', Olivier Riviere, Arlanza, ESP	12.5 / 52
2019 Côtes de Bordeaux, Duc de Nauves, Chateau Le Puy, Bordeaux, FRA	12.5 / 52