



# MAIN MENU

## LIGHT BITES & BREADS

### Irresistible Nocellara Olives VE 3.5

**NEW Straight From The Oven Ancient Grain Sourdough** with homemade sundried tomato butter 5.95

**NEW Corn Ribs** generously dressed in a mouth-watering lime, chili, and coriander butter VE 5.95

**NEW Chicken Kiev Croquettes** served with parsley aioli and a sprinkle of fresh parmesan 6.95

## SMALL PLATES

*Our light bites and starters may be petite, yet they are expertly crafted to showcase the abundance of produce that summer has to offer.*

**Bang-Bang Cauliflower** served with spicy Sriracha, sesame mayo and garnished with coriander shoots <sup>V</sup> 5.95

**Crispy English whitebait**, lemon aioli 7.

**NEW Fresh Hampshire Watercress and Garden Pea Soup** enhanced with homemade horseradish cream <sup>V</sup> 6.5

**Handmade 'Nduja Scotch Egg** served with whipped mascarpone, tangy goat's cheese and herb oil 7.95

**NEW Fresh Lemon and Basil Risotto** with sweet roasted cherry tomatoes and crispy mozzarella <sup>V</sup> 8.5

## FROM THE LAND, SEA & GARDEN

*Accompanied by dishes that celebrate the vibrant flavours and variety of global cuisine, our menus also proudly highlight the finest produce and ingredients sourced from across the British Isles.*

**NEW Signature Steak Burger**, house sauce, crispy onions, beef dripping skin on fries, 'Nduja ketchup 16.95 ADD smoked Applewood cheese 2, add smoked English streaky bacon 2, double up for 5

**NEW Redefine Meat plant-based burger**, vegan cheese, beetroot relish, miso mayonnaise, skin on fries **VE** 16.95

**Buttermilk chicken breast burger**, smoked Applewood cheese, house ranch dressing, smoked bacon crumb, confit onion, beef dripping skin on fries 18

**NEW Chicken and mushroom pie**, champ mash, roast carrot, tarragon sauce 18.5

**Signature Battered haddock and triple cooked beef dripping chips**, braised marrowfat peas, homemade tartare sauce, fresh lemon 19.25

**Signature Steak frites**, 28 day dry aged rump cap steak, triple peppercorn sauce, beef dripping skin on fries 24.5

*Elevate your dining experience with these bowls of seasonal delights. They make the ideal complement to any meal!*

## GREENS & SALADS

**Caesar Salad** with charred croutons  
and Parmesan ADD ANCHOVIES £2 4.5

**Heritage Tomatoes** with whipped  
Rosary goats' cheese, mascarpone and  
a light raspberry vinaigrette V 4.5

**NEW Buttered Summer Greens** \*VE 4

## POTATOES

**Beef Dripping Skin-on Fries**  
with rosemary and thyme sea salt \*VE 4.5  
ADD PARMESAN AND TRUFFLE £2

**Triple Cooked Beef Dripping Fat  
Chips** with rosemary and thyme sea salt \*VE 4.5  
ADD PARMESAN AND TRUFFLE £2

**Buttered New Potatoes** V 7

## DESSERT

### **NEW Apple & rhubarb crumble**

caramelised oat crumb, rich yolk egg custard \*VE 6.95

### **Signature sticky toffee pudding**

spiced brandy snap, French vanilla gelato, miso caramel sauce V 8.50

### **Biscoff cheesecake**

vanilla gelato, caramelised banana V

### **Eton mess**

vanilla Chantilly, macerated strawberry V 6.5

**One scoop of gelato or sorbet** \*VE \*GF 3

**Three scoops of gelato or sorbet** \*VE \*GF 6.5