

COCKTAILS	
Espresso Martini	11.50
Amaretto Sour	10.50
Dry Negroni	10.50
Roebuck Spicy Margarita	11.50
Old Fashioned	10.50
Bloody Mary	9.50



NON-ALCOHOLIC	
Gipsy Hill Hepcaf	4.90
Reef Lager	4.90
Pine Trail Pale Ale	4.90
Seedlip & Tonic	5.90
Virgin Mary	5.00

Starters

Green Olives (vg, gf)	5.00
Beetroot Hummus, Sour Cream & Crushed Hazelnut Dip, Crudités (vg, gf)	7.00
Padron Peppers, Aioli (vg)	7.00
Vegan Sausage Roll (vg)	5.00
Atlantic Salt Cod Croquettes, Sauce Gribiche	7.00
Chicken & Cheese Croquettes, BBQ Sauce	7.00
Scotch Egg	6.00
Sausage Roll	6.00

Small Plates

Burrata & Heritage Tomato Salad (v, gf) (Add: Toasted Sourdough 1.00)	11.50
Grilled Asparagus, Poached Egg & Hollandaise (v, gf)	8.50
Wild British Mushrooms on Toast, Garlic & Herbs (vg)	8.50
Spiced Corn Fritter, Dill Mayonnaise	8.00
Steamed Pulled Pork Bao Bun & Sriracha Mayo	10.00
Chicken Schnitzel, Pickled Cucumber & Fennel Salad, Fig & Plum Sauce	9.50
Lamb Merguez, Roasted Pepper & Rocket, Cucumber Yoghurt	11.00

Mains

Baby Gem Lettuce, Cherry Tomatoes, Radish & Orange Salad (vg)(gf)	15.00
Symlicity Vegan Burger, Chips (vg)	16.00
Moules Mariniere, Chips (Add: Toasted Sourdough 1.00)	16.50
Beer Battered Atlantic MSC Cod, Chips, Mushy Peas & Tartare Sauce (Small / Large)	13.00 / 18.00
Duck & Waffle, Crispy Leg Confit, Fried Duck Egg & Maple Syrup	22.00
28 Day Aged Kent Cheeseburger, Onion & Mustard Relish, Chips	16.00
Add: Extra Cheese, Bacon, Or Wally	2.00

Sides

Green Salad, Tarragon Dressing (vg, gf)	5.00
Seasonal Veg (vg, gf)	5.00
Mac & Cheese (v)	8.00
Hand Cut Chips (vg)	5.50
Toasted Sourdough Bread (v)	2.00

Desserts

Brownie, White Choc Crumble, Vanilla Ice Cream (v)	7.00
Caramelized Banana, Waffle & Chantilly Cream (v)	7.50
Apple Crumble & Custard (contains nuts) (v)	7.00
Ginger & Date Molasses Sponge Cake, Custard (v)	7.00
Vanilla/Mint/Clotted Cream Ice Cream Scoop (v)	3.00
Sweet Lemon Sorbet Scoop (vg)	3.00

As we cook all out food to order please be understanding if there is a small delay during busy periods. Fish dishes may contain bones. If you have a food allergy, intolerance, or sensitivity, please speak to a member of staff about the ingredients in our dishes before you order your meal.

We are proud members of the Sustainable Restaurant Association