

Here at, we're passionate about food. Our team of talented chefs, using carefully sourced British ingredients, will bring you the best freshly-cooked dishes every time.

NIBBLES

Chilli & garlic olives (pb) (v) £5.00 Smoked almonds (pb) (v) £4.00

Rosemary focaccia with aged balsamic and blended oliva oil (pb) (v) £6.95

SHARERS

Charcuterie for two chorizo, salami, Parma ham, pickles, marinated olives & grilled breads £20.95 Greek mezze: feta, sun blushed tomatoes, hummus, tzatziki, babaganoush, olive tapenade and flatbread (v) £16.50 Baked Camembert with garlic & rosemary, served with chilli & tomato jam & ciabatta crostinis (v) £18.50

STARTERS

Chalk Stream trout & n'duja fishcake with pickled vegetables and chive aioli £10.95 Chicken liver parfait served with crispy chicken skin, apple & cider chutney and toasted brioche £9.50 Beef shin bon bon served with sauce gribiche and pickled beetroot £9.95 Slow roasted Autumn squash & sage ravioli with toasted pumpkin seeds, marjoram and chestnut oil (pb) (v) £8.95 Game terrine apple cider & brandy chutney, pickles, choice of bread £10.50 Choice of bread

Roasted chestnut velouté with Winchester cheese & an onion brioche (v) £7.50



Clayton Baker **Head Chef**

Allergens/Nutrition





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MAINS

Fish & chips beer battered haddock served with triple-cooked chips, crushed minted peas, tartare sauce & lemon £18.95

Beef burger with Monterey Jack cheese, London Pride braised onions, burger sauce, rocket, gherkin, tomato, kohlrabi coleslaw, triple-cooked chips £18.50

Add on Bacon jam £1.50 Smashed avocado (pb) (v) £2.50 Streaky bacon £2.50

Steak, London pride & mushroom pie served with confit garlic mash potato, savoy cabbage, maple roasted carrot & red wine gravy £18.50

Mashed potato (v)

Triple-cooked chips (pb) (v)

Venison & juniper sausages with mash potato, buttered nero, cranberry & ale gravy, crispy enoki mushrooms £17.95 Marinated squid, chickpea & chorizo stew topped with gremolata and served with sourdough £18.95

Monkfish £26.00

Sides choice Red onion, samphire & tomato orzo pasta

Roast loin of venison, mushroom pithivier, parsnip purée, savoy cabbage, cranberry £28.00

Roast corn-fed chicken with mushroom arancini, chestnut mushrooms, chicken skin crisp, red wine jus £24.00

Pan roasted gnocchi & Caponata vegetables with roasted violet artichokes & crispy basil (pb) (v) £17.50

8oz Ribeye steak, thyme roasted plum tomato, flat mushroom, London Pride braised shallot £33.95 Your Choice Of Potato - One Included Hasselback potatoes (pb) (v) Add on triple-cooked chips (pb) (v) Your Choice Of Sauce - One Included Peppercorn sauce Béarnaise sauce (v) Blue cheese sauce (v) Garlic butter (v)

Lemon & dill poached salmon Nicoise with black olives, cherry tomatoes and a soft boiled egg £18.50 Add on

SIDES

Herb-crusted bone marrow, endive, watercress & Blue Vinny salad £6.50

Endive, squash & chestnut salad with tarragon oil (pb) (v) £5.50

Tater tots topped with truffle mayo & aged Italian cheese (v) £6.50

Truffle & Italian hard cheese fries (v) £6.00 Gratinated cauliflower cheese (v) £6.00 Chilli broccoli & sea salt (pb) (v) £5.95



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PUDDINGS

Warm chocolate brownie with vanilla ice cream (v) £8.95

Guinness & espresso sticky toffee pudding served with vanilla ice cream (v) £9.50

Chocolate & London Pride cake served with malt cream and macerated blackberries (v) £8.50

Bailey's tiramisu £8.50

Pineapple & spiced rum tarte tatin served with coconut yoghurt (pb) (v) £9.50

Poached pear trifle Poached pear jelly, custard, chantilly cream, cinnamon sugar (v) £8.95

Selection of ice-creams by the scoop (v)

Ice Cream Flavours Salted caramel (v) £3.00 Vanilla (v) £3.00 Strawberry (v) £3.00 Chocolate ice cream (pb) (v) £3.00 Coconut (pb) (v) £3.00

British cheeseboard: Oxford Blue, Double Gloucester, Cotswold Brie, grapes, quince, apple chutney and crackers (v) f14.00

HOT DRINKS

Black Americano Mocha Latte Espresso Double Espresso Cappuccino Flat White Hot chocolate



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