

BAR SNACKS

- Pork stuffed crispy olives**, parmesan & caramelised onion aioli **4.5** ^{238kcal}
- Crispy Korean chicken bites**, spring onion & sesame **9.75** ^{844kcal}
- Buffalo chicken wings**, blue cheese sauce **9.75** ^{582kcal}
- Crispy squid**, smoked chilli jam, coriander & lemon **9.95** ^{436kcal}
- Welsh rarebit croquettes**, ale chutney **8.5** (v) ^{887kcal}
- Hummus & flatbread**, caramelised onions, pine nuts **7.5** (pb) ^{744kcal}

STARTERS & SMALL PLATES

- Grilled fish tacos**, sriracha mayo, guacamole, tomato salsa & pickled onion **8.5** ^{412kcal}
- Mussels in herb, garlic & white wine cream sauce**, sourdough **10** ^{798kcal}
- Chicken terrine**, fig jam, pickled shallot, pistachio, cornichons, toasted focaccia **9.95** ^{420kcal}
- Prawn fishcake**, curry aioli, pickled cucumber, soft herb salad **9.5** ^{650kcal}
- Charred tenderstem broccoli**, miso & peanut butter sauce, pomegranate & mixed seeds **7.75** (pb/gif) ^{364kcal}
- Cauliflower karaage**, miso & wasabi mayo, shichimi togarashi **8** (gif) ^{518kcal}
- Chickpea fritters**, coriander hummus, pickled shallot **8.95** (pb) ^{467kcal}
- Ox cheek croquettes**, carrot puree, horseradish cream **10.5** ^{642kcal}

MAINS

- Braised ox cheek**, dark chocolate & red wine sauce, pickled cherries, truffled mash, wilted spinach (gif) **23.5** ^{1242kcal}
- Lemon & thyme roasted half chicken**, Jerusalem artichoke purée, new potato, broccoli, Madeira jus **19.5** ^{1359kcal}
- Venison pie**, mashed potato, tenderstem broccoli **23.5** ^{1512kcal}
- Seabass fillet**, crushed herb potatoes, sorrel sauce, artichoke crisp (gif) **23.5** ^{803kcal}
- Battered fish & chips**, peas, samphire tartare sauce **18.5** ^{1605kcal}
- Double smashed burger**, cheese, bacon jam, burger sauce, skin on fries **17.95** ^{1702kcal}
- Korean fried chicken burger**, kimchi mayo, iceberg, lime & coriander slaw, skin on fries **17.5** ^{1612kcal}
- Roasted beets & whipped feta salad**, apple, candied walnuts, shallot, maple dressing **14.95** (pb) ^{615kcal}
- Aubergine curry**, coriander rice, flatbread, pickled red onion **14.5** (pb) ^{1346kcal}

STEAKS

- 30 day dry-aged 10oz Angus ribeye steak**, chips & watercress **35** (gif) ^{1597kcal}
- Dry-aged flat iron steak**, skin on fries & watercress **22.95** (gif) ^{906kcal}
- Choose a sauce: peppercorn, blue cheese or garlic butter

SIDES

- Grilled broccoli**, toasted almonds & chilli **5** (pb) ^{398kcal}
- Fat chips**, truffle mayonnaise **6** (v) ^{619kcal}
- Mixed leaf salad**, house dressing **5** (pb) ^{310kcal}
- Garlic & herb baby potatoes** **5.5** (v) ^{628kcal}
- Skin on fries** **5** (pb) ^{595kcal}

PUDDINGS

- Caramelised banana Basque cheesecake**, rum caramel, crème fraiche **8.5** (v) ^{984kcal}
- Apple & winter berry crumble**, vanilla custard **7** (v) ^{807kcal}
- Chocolate & hazelnut parfait**, hazelnut crumb, fresh raspberries **7.5** (pb) (gif) ^{966kcal}
- Sticky toffee pudding**, vanilla ice cream, toffee sauce **7.5** (v) ^{1058kcal}
- Selection of ice cream & sorbet** per scoop **2.5** (ask team for available flavours) ^{140kcal}

Please note a discretionary 12.5% Service Charge will be added to your final bill when table service is given and food is ordered. Please inform your server of any allergies before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Due to shared fryers being used in our kitchen, some fried items may contain gluten, dairy, crustaceans or fish. Detailed information on the fourteen allergens are available on request.



SPARKLING	125ml	175ml	Bottle
Le Dolci Terre Prosecco Spumante Brut NV , Italy	6.95		35
Bolney Bubbly Brut NV , East Sussex, England			59
Veuve Clicquot Yellow Label Champagne , France			79
WHITE			
Prime Cuts White , South Africa			26.5
Long Beach Chenin Blanc , South Africa	5.25	7.15	28.5
Ochagavia Don Silvestre Sauvignon Blanc , Chile			29.5
Brume di Monte Pinot Grigio , Italy	5.5	7.5	30
Cave de l'Ormarine Picpoul de Pinet , France	6.8	9.25	37
Pencarrow Sauvignon Blanc , Martinborough, New Zealand	7.3	9.95	39.75
Gerald et Philibert Talmard Macon Uchizy , Burgundy, France	7.7	10.5	42
Tenuta Santa Seraffa, Gavi di Gavi , Piedmont, Italy			44
Chablis, Prieuré Saint Côme , Burgundy, France			49
ROSÉ			
Piattini Pinot Grigio Rosé , Italy	5.4	7.4	29.5
Domaine Montrose Rosé , France	6.45	8.75	35
Cuvee Edalise Rosé , Provence, France			42.5
Ch d'Esclans Whispering Angel Rosé , Provence, France			49
RED			
Prime Cuts Red , South Africa			26.5
Ochagavia Don Silvestre Merlot , Chile	5.25	7.15	28.5
Peribáñez Tempranillo Tinto , Spain	5.4	7.4	29.5
Adobe Reserva Pinot Noir (Organic), Chile	6.6	9	36
Domaine Boutinot Les Coteaux , Côtes du Rhône Villages, France	6.8	9.25	37
Ontañón Crianza , Rioja, Spain	7.15	9.75	38
Felline Primitivo di Manduria , Italy	7.7	10.5	39
Tabalí Pedregoso Gran Reserva Malbec , Chile			42
Pencarrow Pinot Noir , Martinborough, New Zealand			44
Rippa Dorii Crianza , Ribera del Duero, Spain			46
Château de Piote 'Vin des Potes' , Bordeaux, France			50
Montesor Satinato, Amarone della Valpolicella , Italy			60
DESSERT & PORT	75ml		
Ginestet Classique Sauternes , Bordeaux, France	4.95		38
Krohn 10 Year Old Tawny , Portugal NV	4.95		38



250ml glasses are available - please ask your server