

# MAIN MENU



## SNACKS

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Homemade pork crackling	3.5
Mixed nuts (v)	3.5
Bread, herb butter & roasted garlic	3.5
Cheese straws	3.5
Green olives (vg)	3.5
Warm pork Scotch egg, spiced plum ketchup	5.5

## STARTERS

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Rock oysters 6 / 12	15 / 25
English asparagus (v) poached duck egg, Berkswell cheese & Hollandaise	10
Ham hock terrine watercress & mustard mayonnaise	9
Citrus cured salmon pickled cucumber, horseradish & rye toast	11
Sharing board baked Camembert, truffle ham & toasted bread	17.5
Crispy squid chilli & lime dip	9.5

## BURGERS

ALL SERVED WITH ROSEMARY SKIN-ON-FRIES

45-day dry aged Dexter beef burger streaky bacon, mature Cheddar & Bloody Mary ketchup	16.5
Wagyu beef burger caramelised red onions, smoked Montgomery's Cheddar & truffle mayo	19.5
Courgette & quinoa burger (v) baby gem, celeriac remoulade	13

## SALADS

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<i>add grilled chicken or smoked salmon</i>	4
Hot smoked salmon Jersey Royals, dill, watercress & citrus dressing	12
Superfood (vg) avocado, toasted seeds, broccoli, mixed sprouts, pomegranate & mustard dressing	12
Caesar anchovies, pancetta, soft boiled egg, Parmesan & herb dressing	11

## VEGETARIAN

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Roasted celeriac (vg) hazelnut cream, wild mushroom, charred onion & kale	12
Ricotta dumplings (v) asparagus, spinach & mint	15

## STEAKS

FROM THE WOOD-FIRED GRILL. DRY AGED NATIVE BREEDS

Galloway grass fed 250g rib eye	25
Galloway grass fed 250g fillet	33
Chef's cut for 2 to share	m/p
<i>add Béarnaise // green peppercorn // red wine sauce</i>	2

## MEAT

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Corn fed chicken paillard radicchio, rocket, tomato, green beans & preserved lemon dressing	16.5
Spring lamb cutlets parsnip, heritage carrot & wild garlic	24
Norfolk pork chop butter beans, black pudding & pickled apple	20
Chicken & leek pie hispi cabbage & gravy	15.5

## FISH

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Fish goujons house-made tartare, peas & skin-on-fries	14.5
Pan roasted lemon sole capers, brown shrimp butter & Swiss chard	22
Pan roasted halibut Jerusalem artichoke, spring greens, pancetta & borage	26

## SIDES

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Rosemary skin-on-fries (v)	4
Truffle & Parmesan skin-on-fries	4.5
Spring greens & nutmeg butter (v)	4
Crisp lettuce & fresh herbs, mustard dressing (vg)	3
Purple sprouting broccoli, chilli & garlic (vg)	4
Truffle mash (v)	5

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SUNDAY ROASTS. EVERY SUNDAY FROM 12PM

We are cashless. An optional 12.5% service charge will be added to your bill. Please inform us if you have any dietary or allergen requirements.

COCKTAILS		CHAMPAGNE & SPARKLING		125 ml	Bottle
Spring Cup	9.5	NV Prosecco, Ca'Degli Ermellini, Extra Dry,	7.5	38	
Sipsmith London Cup, cucumber, lemon, raspberry, orange, mint, Franklin & Sons lemonade		Veneto, ITA			
Hugo Spritz	9.5	NV Cava, 'Babot', Brut Nature,		45	
St Germain elderflower liqueur, mint & Prosecco		Penedes, ESP			
Pom Spritz	9.5	NV Pelegrim, Westwell, Extra Dry,		55	
FAIR. Pomegranate liqueur, orange, lemon bitters & soda		Kent, ENG			
Large Seasonal G&T #18	12.5	NV Billecart-Salmon, Brut Réserve,	12	67	
Bloom Jasmine & Rose gin, lemon peel, rose petals, Franklin & Sons tonic		Champagne, FRA			
Large Seasonal G&T #19	12.5	NV Gratiot-Pillière, Brut Rosé,	12.5	68	
Willem Barentsz gin, orange peel, juniper, olives, Franklin & Sons rosemary & olive tonic		Champagne, FRA			
		NV Francis Boulard, 'Murgiers', Extra Brut,		80	
		Champagne, FRA			

ROSÉ		125 ml	Carafe	Bottle
'17 Cinsault, 'Arcades', Château Fontainebleau, Provence, FRA		8.5	23	34
'18 Grenache, 'Inspiration', Château de Berne, Provence, FRA		10.5	31	45
'16 Ajaccio, 'Faustine', Comte Abbatucci, Corsica, FRA				60
'18 Bandol, Domaine Tempier, Provence, FRA				75
'16 Coteaux d'Aix-en-Provence, Château La Coste, Provence, FRA			(Magnum)	85

WHITE		125 ml	Carafe	Bottle
'17 Vermentino, 'La Cascade', Château Fontainebleau, Provence, FRA		6.5	17	24
'16 Grillo, Il Folle, Sicily, ITA		7	19	27
'17 Viognier, '974', Château Pesquie, Rhône Valley, FRA		7.5	20	30
'16 Verdejo, 'Quintaluna', Ossian, Rueda, ESP		8	22	32
'17 Sauvignon Blanc, Levin, Loire Valley, FRA		8.5	24	35
'16 Pinot Blanc, Weissburgender, Andreas Bender, Mosel, GER		10	28	40
'14 Chablis, 'Comte de Bérú', Château de Bérú, Burgundy, FRA		10.5	29	44
'17 Chenin Blanc, 'Bel Air', La Grange Tiphaine, Loire Valley, FRA		12	33	48

RED		125 ml	Carafe	Bottle
'17 Grenache-Cabernet, 'La Cascade', Château Fontainebleau, Provence, FRA		6.5	17	24
'14 Touriga Nacional, 'Guardia Rios Tinto', Mt. da Ravasqueira, Alentejo, PRT		7	19	27
'16 Syrah-Grenache, 'Terrasses Régis', Boucabeille, Roussillon, FRA		8	21	29
'16 Garnacha, 'GR10', 4 Monos Viticultores, Madrid, ESP		9.5	25	37
'15 Rioja, Crianza, Biga de Luberri, Rioja, ESP		10	28	40
'14 Montagne St Emilion, Les Piliers Maison Blanche, Bordeaux, FRA		11	30	45
'14 Malbec, 'Combal', Domaine Cosse Maisonneuve, Cahors, FRA		11.5	32	46
'15 Pinot Noir, Maranges, Bertrand Bachelet, Burgundy, FRA		13	37	54

JUICES		BEER & CIDER		Pint
Freshly squeezed juices	4.5	Braybrooke 'Session Lager', England, 3.8%		5.8
Orange // Pear, cucumber, celery & spinach // Apple, pear & pineapple // Carrot, apple & ginger		Peroni 'Nastro Azzurro', Lager, Italy 5.1%		6.5
Chegworth Valley	4.5	Redchurch 'Shoreditch Blonde', England, 4.5%		6
Cox & Bramley Apple // Pear // Apple & Raspberry		Five Points Extra Pale Ale, England, 4%		6.5
Cranberry, Pineapple, Pink Grapefruit	4.5	Meantime 'Yakima Red', Red Ale, England, 4.1%		5.5
		Guinness Stout, Ireland, 4.2%		5.5