

# MAIN MENU



## SNACKS

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Homemade pork crackling	4
Mixed nuts (v)	4
Bread, herb butter & roasted garlic (v)	4
Cheese straws (v)	4
Green olives (vg)	4
Warm pork Scotch egg, spiced plum ketchup	5.5

## STARTERS

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Rock oysters 6 / 12	15 / 25
Poached beetroot (vg) hazelnut curd, pomegranate & clementine vinaigrette	8.5
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 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
Superfood (vg) avocado, toasted seeds, broccoli, mixed sprouts, pomegranate & mustard dressing	12
Caesar anchovies, pancetta, soft boiled egg, Parmesan & herb dressing	11
Hot-smoked salmon Jersey Royals, dill, cucumber, fennel, watercress & citrus dressing	16

## VEGETARIAN

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Baked celeriac (vg) celeriac, caramelised shallot, kohlrabi & nettle dressing	12
Ricotta dumplings (v) asparagus, spinach & mint	15

## STEAKS

FROM THE JOSPER GRILL. DRY AGED NATIVE BREEDS.

Galloway grass fed 250g rib eye	26
Galloway grass fed 250g fillet	35
Chef's cut for 2 to share	m/p
<i>add Béarnaise // green peppercorn // red wine sauce</i>	2

## MEAT

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Grilled corn-fed chicken breast heritage tomatoes, fine beans & fresh leaves	16.5
Cotswold spring lamb rack new potatoes, heritage carrots, wild garlic & jus	24
Roast Norfolk pork loin swede, peas, pickled apple & cider sauce	19.5
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 turbot baby leeks, samphire & morel mushrooms	26
Pan-fried sea trout asparagus, crab & white wine butter sauce	22

## SIDES

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Skin-on-fries (v)	4
Truffle & Parmesan skin-on-fries	4.5
Steamed Chantenay carrots (v)	4
Crisp lettuce & fresh herbs, mustard dressing (vg)	3
Purple sprouting broccoli, chilli & garlic (vg)	4
Steamed new potatoes, herb salt (vg)	4

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

ROSÉ		175 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				
'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
'18 Sauvignon Touraine, 'Flint', C. & D. Delecheneau, 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				
'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	
			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	Five Points Extra Pale Ale, England, 4%	6.5
Cox & Bramley Apple // Pear		Meantime 'Yakima Red', Red Ale, England, 4.1%	5.5
Cranberry, Pineapple, Pink Grapefruit	4.5	Guinness Stout, Ireland, 4.2%	5.5
		Hoxton Cidersmiths 'Harry Masters Jersey', England 5%	5.2