

# MAIN MENU



## SNACKS

---

Beef jerky Worcester Sauce & black pepper	4
Mixed nuts (v)	4
Bread, herb butter & roasted garlic (v)	4
House-made vegetable crisps (vg)	4
Green olives (vg)	4

## STARTERS

---

Rock oysters 6 / 12	15 / 25
Heritage tomatoes (vg) mustard crisp, toasted sesame & strawberry dressing	8.5
Seared Galloway beef fillet house-made piccalilli & toasted hazelnuts	9
Beetroot cured Atlantic salmon horseradish slaw & fennel crackers	11
P&F 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
Garden pea & kale burger (v) baby gem, spinach, mint yoghurt & house-made vegetable crisps	13.5

## SALADS

---

add hot smoked salmon or grilled chicken	4
add grilled Galloway sirloin steak	5
Superfood (vg) avocado, toasted seeds, broccoli, mixed sprouts, pomegranate & mustard dressing	12.5
Caesar anchovies, pancetta, soft boiled egg, Parmesan & herb dressing	11
Summer leaves (vg) baby spinach, butter lettuce, courgettes, mung bean sprouts, artichokes & pumpkin seeds	12

## VEGETARIAN

---

Roasted cauliflower (vg) smoked peppers, aubergine & pickled cauliflower ribs	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
add Béarnaise / green peppercorn / red wine sauce	2

## MEAT

---

Grilled corn-fed chicken breast heritage tomatoes, fine beans & fresh leaves	16.5
Yorkshire roasted lamb saddle summer courgettes, baby heritage carrots & red wine jus	22
Chicken & leek pie hispi cabbage & gravy	15.5
Roasted Gloucester Old Spot pork loin honey & thyme summer squash, fennel, peas & cider sauce	19.5

## FISH

---

Fish goujons house-made tartare, peas & skin-on-fries	14.5
Pan-roasted monkfish caramelised turnips, violet potatoes & samphire	22
Pan-fried chalk stream rainbow trout roasted cauliflower, peas & cucumber	19

## SIDES

---

Skin-on-fries (v)	4
Truffle & Parmesan skin-on-fries	4.5
Heritage carrots, pinenuts & mint (vg)	4
Crisp lettuce & fresh herbs, mustard dressing (vg)	3
Tenderstem broccoli, olive & capers (vg)	4
Steamed new potatoes, parsley & thyme (vg)	4

---

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

Spring Cup	9.5
Sipsmith London Cup, cucumber, lemon, raspberry, orange, mint, Franklin & Sons lemonade	
Hugo Spritz	9.5
St Germain Elderflower Liqueur, mint & Prosecco	
Pom Spritz	9.5
FAIR. Pomegranate liqueur, orange, lemon bitters & soda	
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	

## CHAMPAGNE & SPARKLING

	125 ml	Bottle
NV Prosecco, Ca'Degli Ermellini, Extra Dry, Veneto, ITA	7.5	38
NV Cava, 'Babot', Brut Nature, Penedes, ESP		45
NV Pelegrim, Westwell, Extra Dry, Kent, ENG		55
NV Billecart-Salmon, Brut Réserve, Champagne, FRA	12	67
NV Gratiot-Pillièrre, Brut Rosé, Champagne, FRA	12.5	68
NV Francis Boulard, 'Murgiers', Extra Brut, Champagne, FRA		80

## ROSÉ

	175 ml	Carafe	Bottle
'18 Cinsault, 'Arcades', Château Fontainebleau, Provence, FRA	8.5	23	34
'18 Grenache, 'Inspiration', Château de Berne, Provence, FRA	10.5	31	45
'18 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

'18 Vermentino, 'La Cascade', Château Fontainebleau, Provence, FRA	6.5	17	24
'16 Grillo, Il Folle, Sicily, ITA	7	19	27
'18 Viognier, '974', Château Pesquie, Rhône Valley, FRA	7.5	20	30
'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
'17 Muscadet, Domaine de Bellevue, Loire Valley, FRA	10.5	30	42
'17 Chenin Blanc, 'Bel Air', La Grange Tiphaine, Loire Valley, FRA	12	33	48
'16 Chardonnay, Bourgogne Blanc, Vincent Dancer, Burgundy, FRA	15	42	58

## 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
'17 Syrah-Grenache, 'Terrasses Régis', Boucabeille, Roussillon, FRA	8	21	29
'17 Valpolicella Classico, 'Saseti', Monte dall'Ora, Veneto, ITA	9.5	26	38
'15 Rioja, Crianza, Biga de Luberti, Rioja, ESP	10	28	40
'14 Malbec, 'Combal', Domaine Cosse Maisonneuve, Cahors, FRA	11	30	45
'14 Montagne St Emilion, Les Piliers Maison Blanche, Bordeaux, FRA	11.5	31	46
'15 Pinot Noir, Maranges, Bertrand Bachelet, Burgundy, FRA	13	37	54

## JUICES

Freshly squeezed juices	4.5
Orange / Pear, cucumber, celery & spinach / Apple, pear & pineapple / Carrot, apple & ginger	
Chegworth Valley	4.5
Cox & Bramley Apple / Pear / Apple & Raspberry	
Cranberry, Pineapple, Pink Grapefruit	4.5

## BEER & CIDER

	Pint
Braybrooke 'Session Lager', England, 3.8%	5.8
Peroni 'Nastro Azzurro', Lager, Italy 5.1%	6.5
Redchurch 'Shoreditch Blonde', England, 4.5%	6
Five Points Extra Pale Ale, England, 4%	6.5
Meantime 'Yakima Red', Red Ale, England, 4.1%	5.5
Guinness Stout, Ireland, 4.2%	5.5