

BAR SNACKS

Sausage roll, HP sauce 8
Freshly baked sourdough, butter (v) 5.5
Smoked, grilled Mediterranean olives (vg) 7

STARTERS

Beetroot hummus, crematta, crispy chickpeas, sourdough flatbread (vg) 8.5

Seasonal soup of the day, warm sourdough 8

Poached duck egg, pastrami, smoked cucumber, duck fat potatoes 12

Chalk stream smoked trout, confit baby potato, heritage beetroot salad, sour cream 11.5

Baked camembert, roast garlic, rosemary, hot honey, warm sourdough (to share) (v) 18.5

ROASTS

All served with roast potatoes, mixed kale, maple-roasted carrots, mulled red cabbage, Yorkshire pudding (excluding vegan roasts), and gravy
Roast beef, horseradish cream, all the trimmings 22
Roast chicken, pigs in blankets, bread sauce, all the trimmings 20
Vegan Wellington, all the trimmings (vg) 19
Roast Porchetta, cider apple sauce, all the trimmings 20.5
Roast leg of lamb, mint sauce, all the trimmings 24.5

MAINS

Pan-fried sea bass fillet, new potatoes, chorizo, spinach, lemon dressing 20.5

Fish and chips, mushy peas, curry sauce, tartare sauce 19

Dry-aged double cheeseburger, American cheese, signature sauce, fries 18.5

Add triple smoked bacon 3

Roasted squash and chickpea salad, charred onions, superstraccia, puy lentil dressing (vg) 15.5

Add thinly sliced steak 6.5 | Add roast chicken 5

SIDES

Cauliflower cheese (v) 7.1
Charred sweet heart cabbage (vg) 6
Creamed leeks (v) 5.1
Thyme and maple heritage carrots (vg) 5.6
Chunky chips (vg) 5.5
Green salad, lemon dressing (vg) 5.7
Fries (vg) 5.5

