

APERITIFS

Prosecco (125ml) – 7.60

Prosecco Rosé (125ml) – 8.30

Lillet Rosé spritz (glass) – 10.50

Hugo spritz (glass) – 10

SMALL PLATES

Sausage roll, brown sauce – 7

Gordal olives **VE** – 4

Scotch egg, mustard mayonnaise – 7

Warm sourdough, whipped salted butter **V** – 5

Ve-du-ya arancini, lovage pesto **VE** – 8.50

Monkfish scampi, smoked chilli jelly, seaweed mayonnaise – 9.50

Smoked chicken spring roll, sunflower seed satay **N** – 9.50

Country pork pâté, confit potato salad, grape must mustard, sourdough – 11

Burrata & charred artichoke salad, sour cherry harissa, salted cracker **N** **V** – 11.50

Lobster Thermidor sourdough crumpet, pink grapefruit, caper & herb salad – 12.50

PERFECT FOR SHARING

Garlic roasted Camembert, Calabrian hot honey, warm sourdough **V** (serves 2) – 17.50

LUNCH 12 - 5pm Mon to Fri

Wood roasted vegetables, rosemary & potato sourdough, Crematta, lovage pesto **VE** – 11.50

Sausage sandwich, Baron Bigod, grape must mustard, Branston® Original Pickle gravy – 11.50

Turner & George minute steak sandwich, mustard mayonnaise, onion rings, watercress – 14.50

Fish fingers, brioche bun, iceberg lettuce, tartare sauce – 11.50

LARGE PLATES

Haddock & chips, mushy peas, tartare sauce, curry ketchup – 18

Roasted garlic butter chicken Kyiv, loaded wedge salad, ranch dressing, fries – 18

Smoked haddock & salmon fish pie, Burford brown egg, chive crumb, charred cabbage – 18.50

Roasted pink onion, braised spelt risotto, cavolo nero, tofu purée, pumpkin seed pesto **N** **VE** – 16

Turner & George 28 day dry-aged flat iron steak, fries, roasted garlic butter, watercress – 23.50

+ Add peppercorn sauce – 2.50

Pan-fried sea bream, new potatoes, chorizo, spinach, capers, lemon dressing – 19

Smoked chicken Caesar salad, ciabatta croutons, smoked anchovy, 24-month Parmesan – 18

Turner & George dry-aged burger, smoked Emmenthal, gherkins, fries, burger sauce – 17.50
+ Add triple smoked streaky bacon – 2.50

Symlicity vegan burger, melted slice, gherkins, fries, burger sauce **VE** – 16.50

SIDES

Burrata, charred Tenderstem® broccoli, Jerusalem artichokes, smoked almonds **N** **V** – 9

Crispy smashed potatoes, sour cream, chives **V** – 7

Loaded wedge salad, chives, crispy onions, ranch dressing **VE** – 7

Chips / Fries / Onion rings **VE** – 5



ALLERGY INFORMATION

🍃 suitable for vegetarians, 🌱 suitable for vegans, 🥜 contains nuts &/or seeds.

For full allergen and calorie information, please scan the QR code or talk to a member of the team.

A 12.5% service charge will be added to your bill. This discretionary charge is shared equally between our waiting team, our bartenders and our chefs working today (and is greatly appreciated- thank you!)

T&C's – All of our dishes are prepared in a multi-kitchen environment therefore we cannot guarantee that any food item is completely free from traces of allergens. We take care to preserve the integrity of our vegetarian & vegan products, however we must advise that these are also handled in our multi-kitchen environment. Fish, poultry and shellfish dishes may contain bones and/or shell. All stated weights are approximate before cooking. Some dishes may contain alcohol which may not be listed on the menu.