

Dishes on this menu are made with ingredients that do not intentionally contain gluten. However, due to the risk of cross-contamination from a range of ingredients within our kitchens, traces of gluten may be present. Please ensure a member of the team is aware that you are ordering from this menu.

BRUNCH

Full English - triple smoked bacon, hash brown, flat mushroom, plum tomato, baked beans, Burford Brown egg, gluten free toast – 15.50

Full Veggie - flat mushroom, plum tomato, hash brown, baby spinach, baked beans, Burford Brown egg, gluten free toast (v) – 15.50

Avocado on gluten free toast, poached Burford Brown egg, sour cherry harissa (v) – 10

Smoked salmon on gluten free toast, scrambled Burford Brown eggs – 16.50

Proper bacon sarnie - triple smoked bacon, gluten free loaf – 9

WHILST YOU DECIDE

Gordal olives (ve) – 5

Smoked anchovies – 5.50

SMALL PLATES

Soup of the day, warm gluten free bread (ve) – 7.50

Ask a member of the team for today's soup

Heritage tomatoes, pickled Crematta®, charred artichokes, peppers (ve) – 9.50

Buttermilk fried chicken, Korean BBQ sauce – 10

Sticky Teriyaki baby back ribs, toasted sesame, chilli – 9

Goats cheese & pea arancini, lovage pesto, broad bean, lemon dressing (v) – 8

PERFECT FOR SHARING

Baked Camembert, apple & brandy chutney, warm gluten free bread (v) (serves 2) – 16.50

British charcuterie, pork rillettes, gluten free toast, pickles, marinated figs (serves 2) – 18.50

LUNCH 12 - 5pm Mon to Fri

Sirloin steak sandwich, salsa verde, rocket, caramelised mustard onions, fries – 15.50

Open heritage tomato sandwich, avocado, pickled peppers, Ve-Du-Ya Crematta®, fries (ve) – 12

LARGE PLATES

Sea bream & king prawn Malabar curry, toasted coconut black rice, coriander, crispy samphire – 19.50

Roasted squash & chickpea salad, charred onions, Superstraccia™, Puy lentil dressing (ve) – 14.50

Smoked potato & leek risotto, toasted nori potato crisps (ve) – 15

Caesar salad, roast garlic croutons, smoked anchovies, Parmesan – 12.50
+ Add grilled chicken - 4.50

THE GRILL

Scotch 8oz flat iron steak, watercress, garlic butter, fries – 24.5

+ Add peppercorn sauce - 2.50

Flat iron chicken, smoked bacon & chive butter, radish, pea & watercress salad, fries – 20

Dry-aged pork T-bone, green peppercorn, apple & sage jus, fries – 19

35-day dry-aged 10oz ribeye steak, watercress, shallot & caper salad, fries – 37
+ Add peppercorn sauce - 2.50

SIDES

Chips / Fries / Onion rings (ve) – 5.50

Warm new potato salad, smashed cucumbers, sun-dried tomatoes, spinach (ve) – 7.50

Sautéed chard, chilli, lemon dressing (ve) – 6.50

Garden salad, heritage tomatoes, pink onions (ve) – 6

DESSERTS

Apple & blueberry crumble, almond & coconut topping, custard (ve) – 7.50

Three scoops of ice cream or sorbet – 7

Chocolate (v), Vanilla (v), Honeycomb (v), Clotted Cream (v), Banana Split (v), Hazelnut (v), Lemon (ve), Mango (ve), Raspberry (ve), Blackcurrant (ve), Blood Orange (ve)



ALLERGY INFORMATION

(v) suitable for vegetarians, (ve) suitable for vegans.

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&Cs – 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.