

## APERITIFS

Spicy Absolut Tabasco™ Bloody Mary - 11

Umami Virgin Mary - 8

Garibaldi - 11

## WHILST YOU DECIDE

Warm sourdough, butter (v) – 5.50

Gordal olives (ve) – 5

Smoked anchovies – 5.50

SMALL PLATES *Perfect as a starter or to share*

Soup of the day, warm sourdough (ve) – 7.50

*Ask a member of the team for today's soup*

Lobster &amp; crab croquettes, bisque mayo, pink grapefruit, shaved fennel – 12.50

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

Hummus, charred Padróns, Sriracha sauce, giant corn, fried pizza bread (ve) – 8.50

Buttermilk fried chicken, Korean BBQ sauce – 10

## PERFECT FOR SHARING

Baked Camembert, apple brandy chutney, garlic & mixed seed clusters, warm sourdough (v) *(serves 2)*  
– 16.50

## ROASTS

*All served with maple heritage carrots, onion purée, cavolo nero, sage & onion suet stuffing, roast potatoes & Yorkshire pudding*

Dry-aged rump of beef, horseradish crème fraîche – 23

Quarter lemon &amp; thyme roast chicken, bread sauce – 20

Roast pork loin, apple &amp; brandy chutney – 21

Half lemon &amp; thyme roast chicken, bread sauce – 23

Wild mushroom &amp; spinach strudel (ve) – 19.50

## MAINS

Fish &amp; chips, mushy peas, curry sauce, tartare sauce – 19

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

Dry-aged double cheeseburger, American cheese, signature sauce, fries – 18.50

*+ Add triple smoked streaky bacon - 2.50*

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

## SIDES

Chips / Fries (ve) – 5.50

Pigs in blankets, honey &amp; grain mustard gravy – 9

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

Yorkshire pudding (v) – *unlimited*

Baron Bigod Cauliflower cheese, parsley crumb – 9

Gravy – *unlimited*

Roast potatoes (ve) – 5.50



## 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.*