



SNACKS

Nocellara olives VE

£3

Selection of bread

Netherend Farm and bone marrow butters

£3

Nuts with house spice mix VE

£3

Beetroot hummus VE

Dill, rapeseed oil, flatbreads

£6

British charcuterie board

Cornichons, sourdough, rapeseed oil

For one or two £7/£14

STARTERS

Roasted heritage carrots VE

Whipped vegan yoghurt, puffed amaranth, salsa verde

£6

Beetroot-cured salmon

Dill cream cheese, sourdough toast

£12

Torched mackerel

Pickled kohlrabi salad

£8

Black pepper tofu VE

Gem lettuce, chilli, spring onions

£9

Chicken liver pâté

Spiced plum chutney, toasted brioche

£7

Grilled baby artichokes VE

Roasted turnips and shallots, charred spring onions

£8

Seasonal soup V

£6

DINNER

V = vegetarian | VE = vegan Let us know if you'd like gluten-free bread

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients.
Please note: before placing your order, please inform a member of the team if anyone in your party has a food allergy. Prices include VAT.





MAINS

Confit pork belly

Black pudding purée, charred hispi,
black pepper caramelised apples, pork sauce
£14

Roasted corn-fed chicken breast

Wild mushrooms, crispy shallot,
wholegrain mustard and crème fraîche sauce
£18

Treacle-cured beef featherblade

Cheddar mashed potatoes, mushroom ketchup, kale
£19

Pan-fried sea bass

Jerusalem artichoke purée and crisps
£18

Wild cod

Braised endive, goji berry sauce, garlic chives
£18

Beer-battered haddock

Triple-cooked chips, crushed peas, homemade tartare sauce
£14

Fancy something lighter? Just ask us if you'd prefer your fish grilled

Kabocha pumpkin massaman curry VE

Jasmine rice
£14

Vegetable pastilla VE

Moroccan spiced vegetable filo pie, kale, vegan yoghurt
£9

Wild mushroom and rosemary gnocchi V

£14

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FROM THE GRILL

10oz dry-aged beef rib-eye steak

£29

6oz beef fillet tail

£15

8oz lamb leg steak

£14

All steaks come with triple-cooked chips and your choice of sauce:
Chipotle ketchup | Béarnaise | Bone marrow butter with smoked sea salt
Add three tiger prawns £9

Aberdeen Angus beef burger

Cheddar, gem lettuce, tomato, truffle mayo, pretzel bun, fries

£14

Add braised beef featherblade £3

Thai fried chicken burger

Holy basil and pineapple salsa, gem lettuce, brioche bun, fries

£12

Plant-based burger VE

Vegan Cheddar, gem lettuce, mustard, pickles, brioche-style bun, fries

£13

DINNER

ON THE SIDE

Skin-on fries VE

£4

Triple-cooked chips VE

£4

Mixed leaf salad VE

£4

Cheddar mashed potato V

£3

Heritage carrots VE

£3

Charred hispi cabbage VE

Mustard and herb oil

£3

Roasted kabocha pumpkin V

Sage butter

£4





DESSERTS

Banana and walnut cake V
Toffee sauce, espresso cream
£6

Apple and thyme tarte tatin V
Salted vanilla ice cream
£8

Chocolate marquise V
Honeycomb and candied peanuts, salted caramel sauce
£8

Plum and tarragon fool V
£6

Panna cotta VE
Blackberries, mint, vegan meringue shards, pistachios
£7

Selection of ice cream and seasonal sorbets V
£6

British cheeseboard
Plum and ginger chutney, crackers
£12

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