

deep fried
whitebait
4.00

plate of english
salami
8.00

LUNCH

served from 12pm to 5pm daily

caramelised onion & anchovy tart 6.50
pork & ham terrine, toasted sourdough 9.00
charred young leeks, romesco sauce 10.00
rainbow chard & barley broth 6.00
twice baked goats cheese soufflé, bitter leaves 8.00
house cured trout, citrus fruits & fennel salad 9.95

rare roast beef, caramelised onion & horseradish sandwich, skinny fries 14.95
grilled fillet of sea bream, roasted peppers, capers & tarragon 15.00
montgomery cheddar macaroni cheese 10.00
braised pigs cheeks, white beans & rosemary 13.00
winter salad of beets, heritage carrots & cauliflower, blood orange & pistachio 14.00
10oz rib eye steak, hand cut chips, green salad & steak butter 34.00
cod fillet, celeriac purée, anchovy, tarragon & red wine 24.00

skinny fries 3.95
hand cut chips 3.95
maple roast chantenay carrots 3.95
little gem lettuce & salad cream 3.95

P U D D I N G

affogato 6.50

braeburn apple tart, vanilla ice cream 8.00

rhubarb & ginger cheesecake 8.50

warm chocolate & porter ale cake 9.00

sticky toffee pudding, coffee & walnut ice cream 7.95

red wine poached pears, oat milk custard 7.00

cheese

12.00 for three

or 4.00 each

montgomery cheddar

golden cross goats

tunworth soft

tea

english breakfast 3.50 earl grey 4.00 silver needle 6.95 jade tips 4.50
finest darjeeling 2nd flush 4.95 lapsang souchong 4.00 jasmine pearls 6.95

coffee

espresso 2.50 cappuccino 3.50 americano 2.95 flat white 3.50 latte 3.50
macchiato 2.50 hot chocolate 3.50

infusions

fresh mint 3.00 wild berries & hibiscus 3.50 fresh lemon & ginger 3.50 camomile 4.00
peppermint 3.00 organic rooibos 3.50

50p supplement for oat/almond/coconut milk

an optional 12.5% service charge will be added to your bill.

we cannot guarantee total absence of allergens, please inform us if you have a food allergy or intolerance