



### Aperitifs

Manzanilla Valdespino Sherry	3
Stella de Italia Prosecco	4.75
Freestar 0% - non-alcoholic craft beer	4.5
Negroni	8.5

### Starters

Breads, olive oil & balsamic	4
Confit Duck Bonbon's, plum dipping sauce	5.5
Butternut squash & chilli soup, crusty bread (vg)	6
Ham Hock Terrine, piccalilli, sourdough toast	7.5
St James' Scottish Smoked Salmon, watercress, shaved fennel	7   14
Warm Kale Salad, beetroot, crumbled goats' cheese, balsamic & toasted hazelnut crumb	7
add pan-roasted pigeon breast & bacon	12.5

### Pub

Crispy-Battered Haddock, chunky chips, minted peas, tartare sauce	14
British Brisket Burger, ruby slaw, baby gem, fries, onion relish	12.5
	add bacon 1
	add mature cheddar 1
Chicken & Ham Pie, buttered greens, champ mash	14
Steak, Ale & Suet Pudding, buttered greens, champ mash	14
Roast cauliflower, Persian-spiced lentils, spinach chickpeas & flatbread (vg, gf)	13
Pan-Fried 8oz Rump, field mushroom, tomato, chunky chips, garlic & parsley sauce	17.5
Pan-fried 8oz ribeye steak, field mushroom, tomato, chunky chips, peppercorn sauce	27

### Set Lunch Menu

2 courses £15 | 3 courses £19

Available lunch time Wednesday – Friday

Dishes marked with \* are included

Supplements may apply

### A bit on the side

Buttered Kale	Chunky Chips	Roasted Squash & Chilli	3.5 ea
Rocket, Watercress & Parmesan	Buttery Mash		
French Fries	Artichoke & Potato Hash		

### TO ORDER



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If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.  
Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present.

vg=vegan, v=vegetarian, gf=gluten free



### Puddings

Pear & Almond Tart, <i>chocolate sauce</i>	6
Dark chocolate brownie	6
Lemon tart	6
Bramley Apple & blackberry Crumble, <i>custard</i>	6
Sticky Toffee Pudding	6
	add a scoop of ice cream 1.5
Three scoop selection of dairy ice cream or sorbets	6
British Cheese Plate, <i>oat cakes, grapes, chutney</i>	8.5

### Late cocktails

Espresso Martini - Belvedere Vodka, <i>fair coffee liqueur, cold brew espresso coffee</i>	9
Sidecar - Hennessy VS, <i>triple sec, lemon, sugar</i>	9.5
Old Fashioned – <i>vanilla-infused Old Forester Bourbon, cocoa bitters, orange oil, muscovado sugar</i>	8.75
Mai Tai - <i>light and dark rums, triple sec, almond syrup, lime</i>	8.5

### Stickies

	50ml	100ml
Monastrell, Dulce DO Yecla, Spain	4.45	8.5
Pedro Ximenes, Valdespino, Spain	4.25	8
Sauternes, Chateau Delmond, France	5	9.5
Sandeman, LBV, Portugal	3.25	6
Sandeman, 10yrs Tawny Port, Portugal	3.75	7

### Digestifs

<i>ask our team for the full list</i>	25ml
Armagnac, Sgognac VSOP, 40%	3.95
Cognac, Hennessy XO, 40%	11
Rum, Atlantico Gran Reserva, 40%	4.5
Tequila, Casamigos Anejo, 40%	5.75
English Whisky, Cotswolds Single Malt, 46%	4.95
Islay Whisky, Ardbeg 10yrs, 46%	5.25
Lowland Whisky, Auchentoshan Triple Wood, 43%	5.75

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