



### Aperitifs

Negroni – Portobello Gin & El Bandarra Rojo vermouth in this Italian classic	8.75
Coconut & Mango Daiquiri – long, sweet & sour	8.75

### Nibbles

<i>House Breads, extra virgin rape seed oil, balsamic</i>	4.5
<i>Devilled Whitebait, curried tartare sauce</i>	6

### Starters

Black Pudding Croquettes, <i>apple sauce</i>	6
Ham Hock Terrine, <i>pickled veg, mustard mayo</i>	7.50
Roasted Tomato Soup, <i>smoked almond pesto, crusty bread</i>	6.50
Scottish Smoked Salmon Mousse, <i>Keta Caviar, crème fraiche, wasabi, cucumber</i>	8
Grilled English Asparagus, <i>vinaigrette, soft poached egg, sourdough croutons</i>	8.5

### Pub

Crispy-battered Haddock, <i>chunky chips, mushy peas, tartare sauce</i>	14.5
	Add Curry Sauce 2.5
Whole Pan-fried Plaice, <i>beurre noisette, capers, tender broccoli, buttered potatoes</i>	17.5
British Brisket Burger, <i>cheese, bacon, slaw, baby gem, fries, onion relish</i>	14.5
Gnocchi, <i>tomato &amp; butter sauce, summer veg, rocket, basil pesto (nut free)</i>	14
Spatchcock Chicken, <i>onion fries, Cajun ketchup, rocket, pomegranate, tahini dressing</i>	16.5
Vegan Mac & Cheese, <i>truffle, curley endive, lemon dressing, crispy shallots</i>	14

### Dry-aged Walter Rose Steak

*served with wild mushroom tart, crispy shallot rings, chunky chips, watercress, herb butter*

8oz Rump	18.5
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### A bit on the side

£3.5 ea

Chunky Chips / Fries	Aspen Fries	Peas, Bacon & Truffle Dressing
Buttered New Potatoes	Rocket, Pomegranate, Tahini Salad	Tender Stem Broccoli, Herb Butter

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

British Cheese Plate, <i>crackers, grapes, chutney</i>	12
Chocolate Fondant	8
St Clements Tart	7
Caramel Cheesecake	7
Treacle Tart	7
	<i>add a scoop of ice cream</i> 2
Selection of Dairy Ice Creams & Sorbets – <i>three scoops</i>	6

## Late cocktails

Sidecar - Hennessy VS, triple sec, <i>lemon, sugar</i>	9.5
Porn Star Martini – <i>Vodka, passionfruit</i>	8.50
Mai Tai - <i>light &amp; dark rums, triple sec, almond syrup, lime</i>	8.5

## Digestifs

Armagnac, Sigognac 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

## 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

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