



SNACKS

- Scotch egg, brown sauce £5.5
- Buttermilk chicken, herb aioli £7.5
- ½ pint of crevettes, mayonnaise £9
- Padron peppers, smoked paprika £6
- Sticky chicken wings with lemon dip £7
- Ham, cheddar & leek croquettes £8
- Crab arancini with squid ink aioli £8

CURED MEATS

- Dal Massimo Goloso £6
- Salame della Rosa £6
- Saucisse Seche £6
- Prosciutto di Parma £7
- 4 cured meats for £16
- Local Sourdough & Netherend Butter £3.5

SANDWICHES

- French dip £15.5
- Slow cooked beef brisket, fontina cheese, jalapeños
- Double cheeseburger £16.5
- Cheese slice, mature cheddar or Stilton & fries
- Buttermilk chicken cheeseburger £16
- Pickled onion, bacon, tomato, lettuce & brown butter mayonnaise & fries
- Cornish fish burger £16.5
- Fennel & dill slaw, lettuce, cucumber, tartar sauce & fries

STARTERS

- Chilled tomato, pepper & cucumber soup & sourdough croutons £8 (v)
- English buratta, crispy nduja & gremolata £12
- Classic wild prawns cocktail £12
- Devilled kidneys on sourdough toast £10
- Whipped cod's roe, radishes, onion seeds & cured yolk £9
- Hanger steak tartare, egg yolk, dripping crumbs £12
- Twice baked cheddar soufflé with spinach & grain mustard £9 (v)

SALADS & VEGETABLES

- Hot smoked salmon, Jersey royals, pea shoots, cucumber, pickled shallots & dill crème fraîche £18
- Caesar salad- romaine lettuce, anchovy, parmesan, bacon crumb £9
- (Add flat iron chicken £ 9)
- Asian style duck salad, pickled carrots, spring onion & sesame seeds £10/18
- Vegan bowl- Kalamata olives, cucumber, red onion, cherry tomatoes, gem lettuce, cannellini & haricot beans, fresh oregano £14 (ve)

MAINS

- Westcombe ricotta gnudi, roasted courgettes, mint and pine nuts £18 (v)
- Whole baked sea bream with fennel, Jersey royals, tomato, courgettes & green sauce £19
- Beer battered haddock with chips, peas & tartar sauce £16
- Pan roast Cornish hake, slow cooked tomatoes, roasted red peppers, sweet onions & fresh pesto £24
- Smoked haddock & potato gratin with poached egg, hollandaise & spinach £18.5
- Grilled Kelmscott's rare breed pork chop, Lyonnaise potatoes, confit fennel & caper lemon butter £21
- Flat iron chicken, tomato, red pepper, anchovy, dripping crouton salad £19
- Grilled calves liver with creamed potatoes, crispy ham, onion & gravy £18

SIDES

- French fries £5
- Triple cooked chips £5
- Truffle polenta chips £6
- Minted Jersey royals £5
- Chorizo, chickpeas, tomato sauce £6
- Seasonal market greens £5
- Creamed spinach £6
- Grilled hispi cabbage, chillies, garlic & lemon £5
- Grilled corn with marmite butter £6
- Baby gem & cucumber salad £5
- Tomatoes, red onion & aged balsamic £5
- Green melon, cucumber, barrel aged feta & mint £7

ROASTS

- Roast salt aged Glenarm shorthorn sirloin of beef with Yorkshire pudding & horseradish £23
- Roast Gloucester Old Spot pork loin, apple sauce & crackling £19
- Roast corn fed chicken with pigs in blankets with roast potatoes & bread sauce or french fries, watercress & mayonnaise £19
- Roasts served with cauliflower cheese & a selection of seasonal vegetables
- Kid's roast £11

Prices include VAT. An Optional Service Charge of 12.5% will be added to your bill. Allergens? - Please ask your server

