



FOR THE TABLE

Gordal olives (vg) 5
Focaccia, olive oil, balsamic vinegar (vg) 5.5
Padrón peppers, smoked salt, sumac (vg) 7

SMALL PLATES

Burrata, heritage carrots, carrot top pesto, harissa 12.5
Salt & pepper squid, chilli, spring onion, roasted garlic aioli 9
Roasted aubergine, feta, hot honey, mint, coriander (v) 8.5
Watermelon sashimi, ponzu, wasabi (vg) 9
Tiger prawns, chorizo, chickpeas, padrons, chilli & garlic 10
Korean fried chicken, spring onion, sesame 9
Pork belly croquettes, red pepper jam 9
Chicken liver parfait, cornichons, chutney, toast 8.5

BRUNCH

Eggs Benedict 13.5 | Royale 14.5 | Florentine (v) 12.5
English muffin, hollandaise, poached eggs

Smashed avocado on sourdough toast, lemon juice, watercress, mixed seeds, Aleppo chilli (vg) 11.5
Add Burford Brown poached eggs (v) 2.5 | Add bacon 2

Chorizo hash, chorizo, potatoes, squash, green beans, carrots, fried Burford egg 12

Red Setter Breakfast: Cumberland sausage, streaky bacon, hash brown, Portobello mushroom, tomato, duck egg, baked beans 15

MAIN COURSE

Angus beef burger, truffle mayo, caramelised onion, mature Cheddar, bitter leaves, fries 18.5
Shire's farm chicken schnitzel, garlic butter, parmesan, fennel salad, rocket 17
Add egg 1.5
Beer-battered North Sea haddock, triple cooked chips, mushy peas, tartare sauce 18.5
Ox cheek ragu, peas, papparedelle 17
Pan-roasted hake supreme, tomato provencal, marinated courgette 22.5
350g rib eye on the bone, triple cooked chips, watercress 33
Choose peppercorn sauce or chimichurri
Aubergine & cauliflower salad, kale, peanuts, pomegranete, lime pickle dressing 16
Caesar salad: baby gem, soft boiled egg, Caesar dressing, Parmesan, focaccia croutons 14
Add chicken 3.5

SIDES

Triple cooked chips (vg) 6 | Skin-on fries (vg) 5.5 | Tenderstem broccoli, garlic butter (v) 5.5
Rocket & Parmesan salad (v) 6 | Parmesan & truffle fries 7