

TO SHARE

Hummus, harissa chickpeas, flatbread (vg) 7.0 Focaccia, smoked seasalt, butter (v) 6.0 Charcuterie board: Parma ham, coppa, salami Milano, duck rillette, piccalilli, pickles, sourdough 26.0

Gordal olives (vg) 5.0

Smoked ham hock & peppercorn croquette, piccalilli 9.0

Crisp chicken thigh, Korean ketchup, onion seeds 9.0

Baked whole Camembert, crostini (v) 16.5

STARTERS

Potted smoked mackerel, cornichon, toasted sourdough 8.5

Chilli & garlic king prawns, toasted sourdough 12.5

Roasted beetroot tartare, goat's cheese mousse, sunflower seeds, balsamic (vg) 8.5

Spiced aubergine, coconut yoghurt, pomegranate, flatbread (vg) 9.0

Chargrilled squid, spring onion salsa, Isle of Wight tomatoes, lime mayo 11.0

SPECIALS

Whole roasted North Atlantic lemon sole, monk's beard, pink fir potatoes, caper beurre blanc 30.0 28 day dry-aged 350g ribeye on the bone, triple cooked chips, watercress, peppercorn sauce 33.0

MAINS

Corn-fed White Cobb chicken breast, pink fir potatoes, Swiss chard, girolles, tarragon broth 21.5

Dry-aged Hereford beef burger, Quicke's mature Cheddar, chimichurri mayonnaise, skin on fries 18.0

Roasted Kabocha squash, quinoa, feta, pomegranate, spiced coconut yoghurt (vg) 17.0

Seafood linguine, garlic, chilli 21.0

Fish & Chips - cider-battered North Sea haddock, triple cooked chips, mushy peas, tartare sauce 19.0 Wild game, mushroom & Madeira pie, buttered mashed potatoes, savoy cabbage, jus 22.0 Pear, pecan & chicory salad, Roquefort dressing (v) 9.0/16.0

SIDES

Baby gem salad 6.0 Heritage tomato & red onion salsa 6.0 Pink fir potatoes 6.5 Triple cooked chips 6.0 Swiss chard 5.0 Skin-on fries 5.5

