



À la carte menu, until 10pm

Our meat is sourced from HG Walter, London's finest independent butcher.

SNACKS Hog roast sausage roll 6.5 | Black pudding scotch egg 6.5
Crackling, burnt apple purée 5 | Gordal olives (vg) 5.5
Wheatsheaf house bread, salted butter (v) 5

SMALL PLATES Potato & leek soup, parmesan, homemade potato crisps (v, vg*) 6.5
Home-cured salmon, root veg slaw, dressed beets, croutons 11
Roast Delica pumpkin, spelt, chicory, pomegranate molasses (vg) 8.5
Pork belly bites, soy & maple glaze, spring onion, chilli 8.5
Breaded halloumi, aioli, buffalo hot sauce, pomegranate, spring onion (v) 8.5
Crispy fried squid, black lime salt, green chilli, aioli 9.5

MAINS Venison & red wine sausages, buttered mash, kale, crispy onions, juniper-infused jus 17.5
Cod wrapped in bacon, fermented turnip, turnip purée, saffron potatoes, sauce gribiche 21
Beef shin cottage pie, cheddar & bone marrow mash, buttered greens 19
Waveney pork belly, black pudding croquette, braised cabbage, fennel & carrot purée, liquorice jus 22
Bavette steak, garlic & herb butter, skin-on fries, salad 22
Plant-based burger, red cabbage & jalapeño slaw, pickled red onion, lettuce, skin-on fries (vg) 17.5
Fish & chips – North sea haddock, triple cooked chips, mushy peas, tartare sauce 18.5
Double smash burger – 30-day aged chuck & rib patty, double cheese, onion, pickles, skin-on fries 17.5
Stuffed chicken breast, Somerset brie & ham, pickled red cabbage, buttered spinach 17.5
Wild mushroom pappardelle, parmesan, truffle (v, vg*) 19
Beetroot & chestnut Wellington, truffled pear fondant, clementine & beet salad (vg) 19.5

SIDES Pink fir potatoes (vg) 5.5 | Peppercorn sauce 3.5
Triple-cooked chips (vg) 6 | Skin-on fries (vg) 5.5 (Add truffle & parmesan +3)
Winter leaf salad (vg) 5.5 | Buttered greens (v, vg*) 5.5 | Creamed cabbage & bacon 6