



Monday - Thursday 12-3/5-10

Friday & Saturday 12-10

Seville orange negroni 12
125ml Crémant de Limoux rosé 9.4

House pickles (vg) 4.5
Sourdough & Lescure butter (v) 4.5
Padrón peppers, smoked Maldon salt (vg) 7.5
Maldon rock oysters, mignonette, tabasco 18/34
Smoked cod roe, crudités, house crisps 9.5

Potted ham hock, toast & pickles 9
Scallops, pea purée, pancetta 16
Tomato & cucumber gazpacho, garlic crouton (vg) 7
Asparagus, Burford Brown egg, hollandaise, bacon 13
Smoked salmon croquettes, Meaux mustard mayonnaise 9
Trofie pasta, basil, gorgonzola, rainbow chard, summer porcini (v) 10/18
Burrata, Isle of Wight heirloom tomatoes, herb vinaigrette (v) 12.5

Spatchcock grilled poussin, chermoula, harissa new potatoes 24
Roscoff onion & celeriac tart, hazelnuts, chicory (v) 20
Roasted cauliflower, sun dried tomato & fregola, coconut & chilli (v) 12/20
Seabass fillet, lobster bisque, tender stem, chive potatoes, herb oil 24
Duroc pork schnitzel, fennel & apple salad 29
Caesar salad, anchovy, Parmesan, croutons 12.5 / add chicken 6
Aged Hereford beef burger, mature cheddar, skin on fries 19
Cider battered haddock, triple cooked chips, tartare, mushy peas 19.5
HG Walter 28-day aged 230g ribeye, triple cooked chips, béarnaise 35
Slow roasted lamb shoulder for two, braised lentils, Molyneux farm kale 56

Green salad, vinaigrette (vg) 7
Triple cooked chips (vg) 6 / add crab mayo 2.5
Butter & thyme roast carrots (v) 7
Charred hispi cabbage, horseradish cream (v) 7.5

Burnt cheesecake, poached rhubarb (v) 9.5
Bramley apple crumble, custard (v) 8.5
Chocolate & Guinness cake, vanilla ice cream (v) 9
Sticky toffee pudding, butterscotch, clotted ice cream (v) 9
Cashel blue cheese, pear, honey, crackers (v) 12
Affogato, espresso & vanilla ice cream 6 (v) / add Frangelico 3
Selection of ice creams & sorbets (v/vg) 2.5 per scoop