



### Aperitifs

Moët & Chandon, 100ml	9.50
Tinwood, Blanc de Blanc	7.00
Bloody Mary – <i>Black cow vodka, tomato juice, Worcester, spices</i>	9.00
Coconut & mango daiquiri – <i>Aluna coconut rum, pressed lime &amp; mango pureè</i>	8.75

### Bar snacks/Nibbles

House breads, <i>extra virgin rapeseed oil, balsamic</i>	4.50
Gremolata halloumi fries, <i>tartare</i>	6.00
Nocellara Olives	4.00

### Starters

Pork & fennel scotch egg, <i>bloody Mary ketchup, fennel &amp; watercress</i>	7.00
Roast lavant courgette soup, feta, pumpkin seeds <i>crusty bread</i>	6.00
Ham hock terrine, <i>piccalilli, toast</i>	8.00
Chargrilled octopus, <i>chorizo, smashed cannellini beans</i>	12.00
Crab crumpet, <i>pickled kohlrabi, apple, hazelnut</i>	8.50
Wild mushrooms, <i>garlic, parsley, toast</i>	7.00
Goat's cheese fritter, <i>beetroot hummus, charred fig, sunflower seeds</i>	7.50

### Mains

Roast lamb rump, <i>sweet potato, cumin spiced aubergine, chickpeas</i>	26.00
Roasted tandoori cod skewer, <i>spicy cauliflower, cauliflower puree</i>	17.50
Pan fried Sea Bass, <i>tarka dhal, coriander salad</i>	18.50
Cajun halloumi, <i>polenta fritters, sweetcorn puree</i>	14.00
Squash, kale & chickpea Pastilla, <i>spicy autumn slaw</i>	14.00
Chicken & ham hock pie, <i>new potatoes, greens, red wine jus</i>	14.50
Crispy battered Haddock, <i>chips, peas, tartare</i>	16.50
British brisket burger, <i>cheese, slaw, gem, burger sauce, fries</i>	15.00
<i>Add bacon</i>	1.00

### Dry Aged Walter Rose Steaks

8oz rare Bavette, <i>rocket &amp; watercress salad, chips</i>	18.50
8oz Sirloin, <i>rocket &amp; watercress salad, chips</i>	30.00
<i>Add Bearnaise Butter</i>	1.50

### A bit on the side

Hispi cabbage	Coleslaw	Aspen Fries	4.00
Rocket, Fennel & watercress	Chunky chips		

If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present.

vg=vegan, v=vegetarian, gf=gluten free



### Desserts

Buttermilk panna cotta, blackberries, caramelised white chocolate	7.00
Lemon tart, raspberry sorbet	7.50
Dark chocolate & orange cheesecake, <i>crème fraiche</i>	7.50
Marmalade & almond polenta cake, <i>clotted cream</i>	7.50
Selection of British cheeses, <i>oatcakes, chutney, grapes</i>	12.50
- <i>Lincolnshire poacher, Barkham blue, Solstice, Tunworth &amp; Golden Cross</i>	
Selection of ice creams or sorbets (3 scoops)	6.50
Coffee with brownie & truffles	5.00

### Stickies

	100ml
Monastrell, Dulce DO Yecia, Spain	7.25
Sandeman, 10yrs Tawny Port, Portugal	8.00
Sandeman, LBV Port, Portugal	6.00

### Digestifs

	25ml
Armagnac, Sigognac VSOP 40%	8.00
Cognac, Hennessy XO, 40%	11.00
Cognac, Maxime Trijol VSOP, 40%	4.50
Rum, J Bally, 43%	9.00
Tequila, Casamigos Añejo, 40%	5.75
Speyside Whisky, Balvenie 12yrs, 40%	4.95
Islay Whisky, Arberg 10yrs, 46%	5.25
	5.75
Lowland Whisky, Auchentoshan Three Wood, 43%	

### Late Cocktails

Espresso Martini - <i>Belvedere Vodka, FAIR café liqueur, cold brew espresso</i>	9.50
Tommy's Margherita – <i>El Jimador blanco tequila, lime, agave nectar</i>	8.50
Old Fashioned – <i>vanilla-infused Old Forester Bourbon, cocoa bitters, orange oil, muscovado sugar</i>	8.75
Negroni – <i>Portobello road gin, el bandarra rojo vermouth, campari Italian bitters</i>	8.75

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