

SUMMER

SNACKS & STARTERS

- Wildfarmed Sourdough, Rosemary & Confit Garlic Butter 4.5
Crispy Cod Cheeks, Curry Mayonnaise 8.5
Whipped Smoked Cod's Roe, Radishes 7
Ham Hock & Mustard Scrumpets, Parsley & Garlic Aioli 8
Legghorn Chicken Scotch Egg, Mustard Mayonnaise 7.5
Sauage Roll, Chop Sauce 8
Chilled Nutbourne Farm Tomato Soup 9
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ROASTS

- Angus Beef Rump, Madeira Gravy, Pulled Beef, Horseradish Crème Fraîche 34
Chicken. Parsley & Garlic Bread Sauce 25
Portobello Mushroom, Charred Roscoff Onion, Peas, Tarragon, Pangratatto 20

ROAST SERVED FAMILY STYLE

For tables of four or more

28 per person

(All Served with Yorkshire Pudding, Roast Potatoes, Seasonal Greens & Heritage Carrots)

MAINS

- Fish & Chips, Minted Peas, Tartare Sauce 21.5
Pork Chop Schnitzel, Beurre Noisette, Capers & Parsley 22
Mussels à la Grecque 16
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SALADS

- Grilled Courgettes, Westcombe Ricotta, Lovage, Walnuts 13
Niçoise Salad, Smoked Anchovy & Aged Malt Dressing 12
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SIDES

- Chips/Fries, Roated Garlic Aioli 6 Petit Pois à la Française 6
Seasonal Greens 4.5 Heritage Carrots 4.5
Mixed Leaf & Fine Herbs Salad (vg) 6

[Click for Calories & Allergens](#)

*Please Inform Your Server If You Have Any Allergies.
Please note that a 15% service charge will be included in your final bill.*

