

SNACKS

Wildfarmed Sourdough, Salted Butter 5

Add Black Garlic Butter 2

Sausage Roll, House Ketchup 9

Scotch Egg, Pub Sauce 9

Game Terrine, Fig Chutney, Sourdough 13.5

Wild Mushroom Parfait, Onion Jam, Rosemary Cracker 12.5

Beetroot-Cured Chalk Stream Trout, Horseradish, Crème Fraîche 12.5

SEASONAL OYSTERS



5 each / 27.5 half a dozen



Shallot Mignonette

Gusbourne Blanc de Blancs, Kent, England, 2020 15.5

Charles Heidsieck Brut Réserve, Champagne, France, NV 17

STARTERS

Angus Beef Tartare, Pickled Walnut Ketchup, Sourdough 14/22

Burrata, Chicory, Orange, Truffle Dressing 14

Twice-Baked Cheddar Soufflé, Grain Mustard, Spinach 12.5

Coach Makers Prawn Cocktail 15

Celeriac Soup, Cashel Blue Cheese Straw 10

Crab Salad, Fennel, Chilli & Lime Dressing 14.5

MAINS

Angus Cheeseburger, Pickles, Lyonnaise Onions, Fries 22.5

Add Braised Short Rib 5

Wild Mushroom, Celeriac & Chestnut Pithivier, Onion Gravy 21

Battered Haddock, Chips, Mushy Peas, Tartare Sauce 21.5

House Pie, Mash, Gravy 23

Confit Duck Leg Cassoulet 29

Ibérico Pork Chop, Cider Mustard & Tarragon Sauce 32

Halibut, Roasted Fennel, Caper & Lemon Butter 36

Roasted Delica Pumpkin, Kale, Pomegranate, Spenwood 14.5

FROM THE GRILL

Half Chicken, Confit Leg, Harissa Butter 23

Monkfish, Spinach, Shellfish Sauce 29

Angus Flat Iron 31

Angus Sirloin 42

SAUCES - 3.5 *each*

Béarnaise Peppercorn

Wild Mushroom Chimichurri

SIDES - 7 *each*

Mash Chips Fries

Spinach *Steamed or Buttered* Roasted Root Vegetables Roast Potatoes

Grilled Sweetheart Cabbage Winter Leaves Salad, House Dressing

CLICK FOR CALORIES

All prices include VAT. A discretionary 12.5% service charge will be added to your bill. Allergies? Please let us know. Sorry but we don't take cash.