



We're passionate about food. Our team of talented chefs, using carefully sourced British ingredients will bring you the best freshly-cooked dishes every time.

NIBBLES

Chilli & garlic olives (pb) 5.00

Warm foccaccia bread with Kalamata olive mayo & crumb (pb) 5.00

Hummus & spiced lamb kofta with pine nuts, coriander & pomegranate served with grilled flatbread 9.50

Smoked mixed nuts (pb) 4.50

Padron peppers with paprika salt (pb) 6.00

SHARES

Mezze platter: harissa & roast garlic hummus, tzatziki, babaganoush, marinated olives, feta, grilled artichokes and sun-dried tomatoes with flatbread (v) 23.00

Charcuterie platter - Cobble lane salami, chorizo & coppa with pork rilette, house pickles, watercress & breads 17.00

STARTERS

Soup of the day Please ask your server for today's choice 7.00

Roasted heritage carrot, avocado & pomegranate salad with toasted cashew nuts (pb) (v) 9.00

Smoked salmon pate with crusty bread, pickled mouli & horseradish 10.50

Edamame dip with toasted sesame seeds & flatbread (pb) (v) 7.50

South Devon crab ravioli with a shellfish bisque, dill & coastal greens 11.00

Pork rilette served with sourdough bread, pickled cucumber & strong mustard 10.00

MAINS

Fillet of stone bass with buttered leeks and Bordelaise sauce 25.50

Braised venison shank with rosemary crumb, white bean mash, wilted spinach & blackberry jus 24.00

Pan roasted gnocchi & Caponata vegetables with roasted violet artichokes & crispy basil (pb) (v) 17.50

Braised pig's cheek with garlic mash, tenderstem broccolli, cafe de Paris butter & pork crumb 19.50

Cajun-roasted chickpea & butternut squash salad with hummus & toasted almonds (pb) (v) 14.50
Add on: Chicken 7.00 • Feta cheese (v) 4.50 • Halloumi (v) 3.50

Pan-fried duck breast, heritage carrot slaw & date labneh 24.00

Beer battered haddock, triple cooked chips, crushed minted peas, curry & tartare sauce, lemon 19.50

6oz Chalcroft farm beef burger with Monterey Jack Cheddar, pickle, burger sauce, iceberg lettuce & triple cooked chips 18.50

Add Toppings: Mrs Owton's streaky bacon 2.50 • Smashed avocado (pb) 2.50 • Bacon jam 2.00 •

Hackney burger, smoky Applewood® Vegan cheese, pb mayo, tahini-dressed kale, beef tomato and triple cooked chips (pb) (v) 17.95

Pie of the Day - Please ask your server for today's choice

GRILL

all served with truffle & lemon dressed watercress, triple cooked chips & your choice of peppercorn or béarnaise sauce

225g Owton's sirloin steak 28.00

225g Owton's ribeye steak 34.00

800g Cote de Bouef to share 80.00

SIDES

Roasted heritage carrots with tarragon butter (v) 6.00 • **Onion rings** (v) 4.00

Triple-cooked chips (pb) (v) 5.50 • **Macaroni cheese** with Gruyere, truffle and pangrattato (v) 6.00

Chargrilled Hispi cabbage with truffle mayo & hazlenuts (v) 6.00 • **Autumn leaf salad** (pb) (v) 5.00

Creamed mash with crispy onions & a bone marrow jus (v) 5.50

Head Chef: Maria Queensborough

Allergens/Nutrition



If you have an allergy, please talk to a team member. Dishes may not contain specific allergens, as our food is prepared in areas where cross contamination may occur. For more information please scan the QR code. (v) vegetarian (pb) plant-based.
Adults need around 2000 Kcal per day.





♦ P U D D I N G S ♦

Warm chocolate brownie *peanut brittle, salted caramel, vanilla ice cream (v)* 8.50

BBQ pineapple *with calamansi lime & pineapple caramel & orange sorbet (pb) (v)* 7.50

Banoffee pie tart *with salted caramel, banana, vanilla cream & toasted cocoa nibs (v)* 9.00

Apple & blackberry crumble *with chocolate ice cream (pb) (v)* 9.00

Sticky toffee pudding *with candied walnuts, vanilla ice cream & toffee sauce (v)* 9.00

Vanilla panna cotta *with hedgerow blackberries, candied granola and blackberry gel (v)* 8.00

♦ C H E E S E ♦

Black Bomber Snowdonia Cheddar, Blue Monday Yorkshire Blue and Waterloo Brie *with fig jam, apple, celery and artisan crackers (v)* 12.00

♦ W I N E & P O R T 50ML ♦

Botrytis Semillon AUSTRALIA 4.20

Sauternes FRANCE 5.40

Taylor's Tawny Port 4.60

Fuller's Port 3.70

♦ L I T T L E T R E A T T O F I N I S H ♦

Mini sticky toffee pudding or **Chocolate brownie** *with a hot drink of your choice (v)* 6.00

Affogato - Espresso coffee with a scoop of Laverstoke Park vanilla ice cream (v) 5.60
Add a 50ml glass of Chateau Delmond Sauternes - 5.40

Selection of ice-creams by the scoop 3.00 each

Raspberry sorbet (pb) (v) • Orange sorbet (pb) (v) • Chocolate (pb) (v) Strawberry (v) • Vanilla (v) • Raspberry ripple (v) • Salted caramel (v) • Coffee (v) •

♦ H O T D R I N K S ♦

Americano 3.10

Café Latte 3.10

Flat white 3.10

Cappuccino 3.10

Espresso 2.60

Macchiato 2.85

Mocha 3.60

Hot chocolate 3.60

Selection of Teas 2.60

English Breakfast, Earl Grey, Peppermint, Fresh mint, Camomile, Green, Lemon & Ginger, Decaffeinated, Cranberry & raspberry

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