

NIBBLES

Wildfarmed white **sourdough** (v) 8.95

Hickory smoked almonds (pb) 4.5

Marinated olives (pb) 5

Padron peppers (pb) 5.5

Nocellara olives (pb) 5

Truffle popcorn (pb) 4

Taramasalata, pickled cucumbers & sourdough 8

STARTERS



Asparagus with romesco, sorrel & toasted hazelnuts (pb) 9

Pastrami cured salmon with burnt grapefruit, dill pickled cucumber & lemon yoghurt 12.5

Carrot & coriander soup with pumpkin seed granola (v) 7.95

Wood fired red peppers with anchovies & caperberries 8.5

Isle of Wight tomatoes toasted sourdough, marinated courgettes & pesto (pb) 10.5

Ham hock terrine with black pudding, celeriac remoulade & Bramley apple 9

Hummus & spiced lamb

to share with pine nuts, coriander & pomegranate, served with grilled flatbread
15

SHARERS



Whipped feta dip with roasted garlic oil, chilli, lemon, toasted pine nuts & grilled flat breads (v)
12.5

Charcuterie board,

Chorizo, salami, Parma ham, pickles, marinated olives & baked sourdough
15.95

MAINS

Lamb faggots with creamed potato, minted crushed peas, crispy onions & jus 18.95

Traditional Fish & Chips, beer battered haddock, triple-cooked chips, mushy peas & tartare sauce 19.5

Chicken & Leek pie, mash & red wine gravy 17.95

Fillet of salmon with brown shrimp salad, sauce vierge & roasted new potatoes 24

Pan roasted gnocchi & Caponata vegetables with roasted violet artichokes & crispy basil (pb) 17.5

Feta, beetroot & green lentil salad with pomegranate, toasted grains & maple dressing (pb) 12

Cheeseburger with Monterey Jack cheese, onions, tomato, pickles, burger sauce & triple-cooked chips 18.5

Chicken schnitzel, with garlic & yuzu ponzu slaw 19.25

800G Côte de boeuf for 2 with triple-cooked chips, dressed watercress, peppercorn & béarnaise sauce 80

225g ribeye steak, chips & choice of peppercorn or béarnaise sauce 36

Cauliflower bhaji burger, tamarind & date chutney, cucumber & mint yoghurt, pickled red onion & chips 17.95 (pb)



SIDES

Triple-cooked chips (pb) 5.5 • **Beef dripping confit potatoes with aioli** 6

• **Rocket & Prosciutto salad** (pb) 6 • **Mixed leaf salad** (pb) 5

• **Chargrilled long stem broccoli** (pb) 6

SERVICE NOT INCLUDED - THANK YOU

Scan overleaf for full allergens. Adults need around 2000 kcals a day. If you have an allergy please talk to a team member. Dishes may not contain specific allergens, however our food is prepared in areas where cross contamination may occur. (v) vegetarian (pb) plant-based

DESSERTS

Apple, berry & Pimm's crumble

with your choice of custard (v) or ice cream (v) (pb) 8.95

Buttermilk panna cotta, strawberry & mango salsa, clotted cream shortbread crumb (v) 9.5

Black Forest Gateau brownie with Chantilly cream and preserved cherries (v) 8.5

Lemon crèmeux with poached rhubarb, raspberries & hazelnut crumb (pb) 9

Rich Sticky Chocolate pudding with toffee sauce & vanilla ice cream (v) 9.5

Cheeseboard, crackers & chutney (v) 12.5
Baron Bigod • Oxford Blue • Wookey Hole Cheddar - **Pair with our 2025 Vintage Ale**

Affogato (v) 5.95

OR
Affogato with Néctar Pedro Ximénez (v) 8.25

SELECTION OF ICE-CREAMS BY THE SCOOP

all £3 per scoop

Coconut (pb) • Chocolate (pb) • Strawberry swirl (v)
Vanilla (v) • Raspberry sorbet (pb) • Salted caramel (v) • Black Cherry swirl (v)

BOTTLED ALES

Our collection of bottled ales are a superb way to gently refresh the palate after dining. Their fine bubbles, complex, layered & crafted flavours make every sip feel like pure indulgence. Try sharing a bottle so you can savour the flavour longer.

Fuller's Vintage Ale 1999/2025 £110.3/£8.3 • **Fuller's 1845** £6.80 • **Fuller's Golden Pride** £6.9
Fuller's London Porter £6.75
• **Trappistes Rochefort 10** £8.8 • **Titanic's Grand Reserve Plum or Cherry Porter** 750ml £12.1

HOT DRINKS

Cappuccino 3.7 • **Flat white** 3.5 • **Americano** 3.2 • **Café latte** 3.7 • **Mocha** 3.8
Double espresso 3.1 • **Hot chocolate** 3.6 • **Selection of Teas** 2.9



DIGESTIF

100ML | BOTTLE

PORT

Graham's Six Grapes Reserve Ruby 7.3|48.5
Rich, full-bodied Port with vibrant blackberry, plum & cherry flavours, balanced tannins, & a smooth, lingering chocolate-spice finish.

Taylor's Tawny 10 year 9.4|62.5
Mellow & elegant, combining delicate wood notes with rich aromas of mature fruit, it is bottled for immediate drinking.

Taylor's Late Bottled Vintage 7.10|47
The original 'Late Bottled Vintage' a high quality but more affordable & immediately drinkable alternative to Vintage port to be enjoyed by the glass on everyday occasions.

Janneau VSOP Armagnac 6.25 (25ml)
Rich & refined, with notes of toasted oak, dried fruit & subtle spice

Hennessy X.O Cognac 11.7 (25ml)
Velvety blend of candied fruit, warm spice, & evanescent, elegant complexity.

Tosolini Limoncello 5.5 (25ml)
Vibrant Amalfi lemons, balancing zesty brightness with smooth, refreshing sweetness

Nectar Pedro Ximenez 7.7 (100ml)
For dessert lovers, one taste ensures the night never really ends.

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