



The PILOT

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.

SMALL PLATES 3 for £26 or 5 for £42

Halloumi fries with glazed hot honey & topped with chives (v) **8.95**

Calamari with roasted garlic aioli **10**

Hummus & olives with flatbread (pb) **9.5**

Caesar salad cos lettuce, St Ewes egg, caesar dressing, anchovies, sourdough croutons & aged cheese **8.95**

Beetroot gazpacho with goat's curd, honey, cherries & toasted almonds (v) **8.95**

Asparagus with romesco, sorrel & toasted hazelnuts (pb) **9.5**

Korean fried cauliflower wings with sesame seeds (pb) **9.5**

Chicken wings with hot honey sauce **9.5**

Chicken wings with buffalo sauce & truffled blue cheese sauce **9.5**

SHARERS

Nachos

with melted cheese, guacamole, tomato salsa, sour cream & jalapeños (v) **14.95**

Greek mezze

feta, sun-blushed tomatoes, hummus, raita, babaganoush, olives & flatbread (v) **16.95**

1kg Chicken wings

with buffalo & truffle blue cheese sauce or hot honey sauce **22.95**

MAINS

Beer battered haddock with triple cooked chips, mushy peas, tartare sauce & lemon **19.95**

Lamb Shepherd's Pie with buttered hispi cabbage, fine beans, peas & broad beans **19.5**

Pan roasted gnocchi & Caponata vegetables with roasted violet artichokes & crispy basil (pb) **17.95**

Beef & London Pride shortcrust pie with mushy peas & red wine gravy **19.95**
with a choice of triple cooked chips or mashed potato

Pan roasted salmon with new potatoes, peas, broad beans & sauce vierge **24**

Crispy violet artichokes with whipped polenta, rainbow chard & chimichurri (pb) **17.95**

Mediterranean orzo pasta salad with cherry tomatoes, cucumber, feta, red onion, rocket & black olives (v) **16.5**
• add chicken **4**

Caesar salad cos lettuce, caesar dressing, St Ewes egg, anchovies, aged cheese & sourdough croutons **13.95**
• add chicken **4** • add feta **2.5**

GRILL

Onglet steak with salsa verde **19**

Grilled half chicken glazed with soy sauce & home made hot honey **22**

served with your choice of salad;

Courgette, mixed seed & chilli salad with lime dressing (pb) or
Kale, apple, blue cheese & walnut salad (v)

Bavette steak with truffle & lemon dressed watercress, fries & peppercorn sauce **25**

BURGERS

Cheeseburger with Monterey Jack cheese, burger sauce, London Pride braised onions, pickles, beef tomato, house slaw & skin on fries **18.95**
• add streaky bacon **2.5** • add smashed avocado **2.5**

No waste cauliflower bhaji burger with tamarind & date chutney, cucumber & mint yoghurt, pickled red onion, served with skin on fries (pb) **18.5**

SIDES

Mashed potato • Triple cooked chips (pb) • Skin on fries (pb) • Sweet potato fries (pb)

All potato sides 5.5

Courgette, mixed seed & chilli salad (pb) 8.95 • Kale, apple, blue cheese & walnut salad (v) 8.95

Buttered broad beans & English peas (v) 6

Allergens/Nutrition



OPTIONAL SERVICE CHARGE 12.5%

For information regarding allergens in our food and drinks, please scan the QR code on the menu. If you are unable to scan the code, a member of our team will be happy to assist you. Inform us of any food allergies when ordering. Note that we cannot always guarantee the complete absence of allergens due to preparation processes. Items with (v) are vegetarian, and those with (pb) are plant-based. Adults need around 2,000 kcals per day.

Head Chef: Mohamed Mahgoub





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PUDDINGS

- Warm chocolate brownie** with vanilla ice cream & preserved cherries **(v) 9.5**
Choux au craquelin with vanilla ice cream & sour cherries **(v) 9**
Apple, berry & Pimm's crumble with vanilla ice-cream **(v) 9.5**
Sticky toffee pudding with candied walnuts, vanilla ice cream & toffee sauce **(v) 9**
BBQ Pineapple with calamansi lime & pineapple caramel & coconut sorbet **(pb) 7.5**
Affogato espresso shot with candied walnuts & vanilla ice cream **(v) 5.50**

Ice-Cream & Sorbet

Salted caramel **(v)** Vanilla **(v)** Strawberry **(v)**
Chocolate **(pb)** Coconut **(pb)** Raspberry sorbet **(pb)**
per scoop **3**

TEA & COFFEE

- | | |
|----------------------------|---|
| Americano 3.4 | Mocha 4.1 |
| Café Latte 4 | Cadbury's Hot Chocolate 3.6 |
| Cappuccino 4 | |
| Flat white 4 | Clipper Tea's |
| Espresso 3 | English Breakfast 2.9 |
| Double espresso 3.3 | Earl Grey 2.9 |
| | & a selection of herbal teas 2.9 |

Alternative milk choices:
Soya or Oat

DIGESTIF

- Baileys **6.45**
50ml / ABV 17%
Tia Maria **5.85**
25ml / ABV 20%
Disaranno Amaretto **5.85**
25 ml / ABV 28%
Courvosier **6**
25ml / ABV 40%
Grand Marnier **6**
25ml / ABV 40%

COCKTAIL

- Espresso Martini **13**
Flat White Martini **13**
Old Fashioned **14**
Negroni **13**
Aperol Spritz **11.5**
Hugo Spritz **11.5**
Limoncello Spritz **14**

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TRADITIONAL SUNDAY ROAST

All roasts served with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens

Roast Sirloin of Beef Yorkshire pudding & gravy **25**

Roast corn-fed Chicken sage & onion stuffing, Yorkshire pudding & gravy **23**

Roast Rump of Lamb Yorkshire pudding & gravy **28**

Vegetable Nut Roast (pb) served with gravy **21.5**

SIDES

Mashed potato • Triple cooked chips (pb) • Skin on fries (pb) • Sweet potato fries (pb)

All potato sides 5.5

Lemon dressed rocket & Grana Padano salad (v) 5

Buttered broad beans & English peas (v) 6

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