

NIBBLES & STARTERS

MIXED HERBED OLIVES <i>(ve) (gf)</i>	3.5
ARTISAN BREAD <i>(v) (gfa)</i>	3.5
CARAMELISED ONION HUMMUS <i>(ve) (gfa)</i>	5.5
HONEY BAKED BOXED CAMEMBERT - Sourdough, onion jam <i>(v) (gfa) (great for sharing)</i>	14
OUR KITCHEN SOUP - Artisan bread <i>(gfa)</i>	4.5
PAN FRIED SQUID & CHORIZO - Olives, chorizo oil	6.5
HONEY MUSTARD GLAZED SAUSAGES	5
BUBBLE & SQUEAK - Poached egg, hollandaise <i>(v)</i>	6.5/12
CUMBERLAND BLACK PUDDING SCOTCH EGG - Spiralled vegetables in piccalilli sauce	6.5
WILD MUSHROOMS - White wine, garlic crème fraîche on toasted sour dough <i>(v)</i>	5.5
TIGER PRAWNS - Cooked in garlic paprika, provençal sauce, toasted sourdough <i>(gfa)</i>	6.6
SALT & PEPPER PORK BELLY BITES - Apple & chilli ketchup	6.5

DELI BOARDS

BUILD YOUR OWN DELI BOARD

Minimum of 3 items

3 ITEMS - £10

5 ITEMS - £15

+ ITEM - £3.75

CARAMELISED ONION HUMMUS *(ve)*

FRIED CHORIZO

MIXED HERBED OLIVES *(ve) (gf)*

GARLIC ROASTED PEPPERS *(v) (gf)*

CUMBERLAND BLACK PUDDING SCOTCH EGG

WALDORF SALAD *(v)*

SALT & PEPPER PORK BELLY BITES *(gf)*

STRONG CHEDDAR

HOME COMFORTS & GREAT TASTES

THE BULL PIE - Pulled Longhorn beef brisket, creamed mash, buttered kale	14
BEER BATTERED COD - Chips, minted mushy peas, tartare	14
SAUSAGE & MASH - Champ mash, caramelised onion gravy	12.5
SEA BREAM FILLET & KING SCALLOPS - Braised fennel, ginger, garlic & white wine sauce <i>(gf)</i>	15.5
CHICKPEA, TOMATO & SPINACH CURRY - Coconut rice <i>(ve)</i>	11
+ GRILLED HALLOUMI <i>(v)</i>	+4
+ CHILLI TIGER PRAWNS	+4
+ GARLIC & ROSEMARY CHICKEN	+4
SMOKED HADDOCK & SALMON FISHCAKES - Wilted baby gem lettuce, lemon, butter sauce	6.5/13.5
SLOW ROASTED PORK BELLY - Wilted kale, dauphinoise potato, apple & chilli ketchup, sage sauce <i>(gf)</i>	16
PAN FRIED STONE BASS FILLET - Bok choy, tenderstem broccoli, shiitake mushrooms, lemon ginger dressing	15.5
LAMB SHOULDER - Minted herb crust potato gratin, seasonal greens, jus	16.5
BONELESS HALF CHICKEN - Asian slaw, seasoned crème fraîche	14.5
8oz 28 DAY DRY AGED SIRLOIN STEAK - Field mushroom, slow roasted tomato, seasoned fries & choice of béarnaise sauce or peppercorn sauce <i>(gfa)</i>	22
7oz 28 DAY DRY AGED RUMP STEAK - Field mushroom, slow roasted tomato, seasoned fries & choice of béarnaise sauce or peppercorn sauce <i>(gfa)</i>	18

BURGERS

STEAK BURGER - Cheddar, bacon, tomato jam, gherkin, pickled vegetables, seasoned fries <i>(gfa)</i>	14
GRILLED CHICKEN BURGER - Avocado, tomato jam, pickled vegetables, seasoned fries <i>(gfa)</i>	14
PORTOBELLO MUSHROOM & HALLOUMI BURGER - Pesto, gherkin, pickled vegetables, seasoned fries <i>(v) (gfa)</i>	13

Wheat & nuts are in daily use in our kitchen. If you have a food allergy or intolerance, please speak to a member of staff before you order your food or drinks.
(ve) = Vegan *(v)* = Vegetarian *(gf)* = Gluten Free *(gfa)* = Gluten Free Available

SALADS & PASTA

CHICKEN CAESAR SALAD - Baby gem leaf, crispy warm bacon, croutons, anchovies, Caesar dressing	12
PEAR & CANDIED WALNUT SALAD - Blue cheese, honey dressing <i>(v)</i>	11
TENDERSTEM BROCCOLI SALAD - Mangetout, edamame beans, sesame seeds, balsamic dressing <i>(v) (ve) (gf)</i>	11
+ GRILLED HALLOUMI <i>(v)</i>	+4
+ CHILLI TIGER PRAWNS	+4
+ GRILLED CHICKEN	+4
PRAWN & SQUID LINGUINE - Provençal sauce	13
PORCINI, WILD MUSHROOM & TRUFFLE OIL TAGLIATELLE <i>(v)</i>	13

SIDES & EXTRAS

CHOICE OF FRIES - Sweet potato <i>(ve)</i> , seasoned <i>(ve)</i> or chunky	3.5
CREAMED MASH	3.5
KALE, MANGETOUT, TENDERSTEM BROCCOLI <i>(v) (gf)</i>	3.5
BABY LEAF MIXED SALAD <i>(ve) (gf)</i>	3.5

SANDWICHES

Served Mon - Fri 12pm-4pm - with fries or soup of the day

STEAK SANDWICH - 4oz flat steak, 'Boursin', red onion marmalade	11
HUNTER'S CHICKEN - Grilled chicken, crispy bacon, cheddar, BBQ melt	9.5
WALDORF - Fruit, veg & walnut salad dressed with mayo <i>(v)</i>	8
CHICKEN CAESAR - Grilled chicken, crispy bacon, homemade Caesar dressing	9.5
VEGETARIAN - Grilled peppers, avocado, goat's cheese <i>(v) (gfa)</i>	9
POSH FISH FINGER - Beer battered cod, tartare sauce, baby gem lettuce	9

CHAMPAGNE

	125ml	Bottle
LAURENT-PERRIER LA CUVÉE NV France	12.5	60
LAURENT-PERRIER CUVÉE ROSE BRUT NV France		80

SPARKLING

REVINO PROSECCO EXTRA DRY Italy	5.7	28
RABOSO SPUMANTE Italy	5.7	28
PROSECO VALDOBBIADENE D.O.C.G Italy		33
CHAPEL DOWN BRUT VINTAGE RESERVE Sussex, UK	9.5	45
CHAPEL DOWN SPARKLING ENGLISH ROSÉ Sussex, UK		45

ROSÉ

PALE ROSÉ WINES

	175ml	250ml	Bottle
PROVENCE ROSÉ Diamarine, Côteaux Varois, France	6.2	8.2	24
PINOT GRIGIO ROSATO Villa Borghetti, Italy	5.5	7.2	21

DEEP ROSÉ WINES

RIOJA ROSADO (ve) Rioja Santiago, Spain	5.7	7.6	22
SHIRAZ ROSÉ (ve) Paso del Sol, Chile			19

WHITE

DRY & CRISP

	175ml	250ml	Bottle
CHABLIS (ve) William Fevre, France	9.5	12.6	37
PINOT GRIGIO (ve) Delle Venezie, Italy	5	6.6	19
RIOJA BLANCO (ve) Rioja Santiago, Spain			22

AROMATIC

VERDEJO Rueda, Spain	6.5	8.6	25
SAUVIGNON BLANC Nika Tiki, New Zealand	6.7	8.9	26
RIESLING Magpie Estate, Australia	8.5	11.2	33

FRUITY & FRESH

GAVI Balbi Soprani, Italy			27
CHENIN BLANC (ve) Dudley's Stone, South Africa	4.7	6.2	18
PICPOUL DE PINET Domaine La Serre, France	6	7.9	23

RICH & LUXURIOUS

POUILLY-FUISSÉ Baronne du Châtelard, France			40
CHARDONNAY (ve) Paso del Sol, Chile	5.5	7.2	21
PECORINO Caparrone, Colline Picaresi, Abruzzo, Italy			28

RED

LIGHT & FRESH

	175ml	250ml	Bottle
FLEURIE De Chatelard, France			33
PINOT NOIR Parlez Vous La Loire? France	5.7	7.6	22
CARIGNAN Le Sanglier, France	4.7	6.2	18

WARM & SPICY

MERLOT (ve) Vineyard Reserve, Terramater, Chile	6.2	8.2	24
VIVE MALBEC (ve) Alta Vista, Argentina	5.5	7.2	21
BARON PHILLIPE DE ROTHSCHILD Bordeaux, France			28

RICH & ROBUST

PRIMITIVO Conviviale, Salento, Puglia, Italy	7.2	9.6	28
'MUSCLE MAN' SHIRAZ (ve) Le Cirque, McLaren Vale, Australia			30
CABERNET SAUVIGNON (ve) Paso del Sol, Chile	5.2	6.9	20

DEEP & COMPLEX

CARMENÈRE (ve) Limited Reserve, Magna, Chile			29
RIOJA RESERVA Rioja Santiago, Spain	7	9.2	27
LÈGENDE MEDOC ORGANIC France			40