



While you wait...

Nocellara & Kalamata olives (pb)	4.5
Focaccia ; whipped basil butter (v)	4.5
Halloumi fries ; smoked paprika mayonnaise (v)	7

To Start

Soup of the day ; sourdough, whipped butter (v)(pbo)	7
Southern-fried crayfish ; pico de gallo, chimichurri	8.5
Lemon & thyme potted chicken ; radish, relish, focaccia crisps	8
Avocado & cucumber tartare (pb)	8
Beetroot carpaccio ; whipped feta, walnuts, honey (v)	7.5
Hoisin pork belly ; pak choy, spring onion, cucumber, sesame seeds	9

Roasts

All roasts are served with unlimited fluffy roast potatoes and red wine gravy, plus seasonal vegetables and a giant yorkshire pudding.

Topside of beef ; served pink	20.5
Highbury Farm chicken supreme ; pork & sage stuffing	19
Pork belly ; with crackling	19
Trio of roast meats ; topside of beef, chicken supreme and pork belly	22.5
Seasonal vegetable wellington (v)(pbo)	19

Mains

Brewpoint beer-battered fish & chips ; minted peas, tartare sauce, scraps	18.5
Beef & Anchorman ale pie ; buttery mashed potato, broccolini, Anchorman ale gravy	17.5
Whole Cornish sole ; sautéed potatoes, lemon & caper butter sauce	24
Waldorf salad ; baby leaves, apple, celery, grapes, walnuts, mayonnaise dressing (pb)	14
Chicken Caesar salad ; roast chicken supreme, cos lettuce, Caesar dressing, anchovies, bacon, croutons	18
Sweet potato & harissa chickpea tartlet ; sautéed potatoes, Mediterranean vegetable salad (pb)	15.5

Sides

Cauliflower & leek cheese (v)	5	Pork & sage stuffing	5
Duck fat chunky chips (pbo) or fries (pbo)	5	Beer-battered onion rings	5
Truffle & Italian hard cheese fries	7	Seasonal vegetables (v)(pbo)	5
Sautéed potatoes (v)	5	Side salad (pb)	5

Puddings

Triple chocolate brownie; vanilla ice cream (v)	8.5
Vanilla crème brûlée; butter shortbread (v)	7.5
Sticky toffee pudding; toffee sauce, vanilla ice cream (v)	8
Lemon meringue cheesecake; strawberry coulis (v)	9
Apple pie; Biscoff crumb, vanilla ice cream, apple crisps (pbo)	8.5
Ice creams & sorbets (v)(pbo) ~ <i>please ask for today's flavours</i>	<i>per scoop</i> 1.5
British cheeseboard; crackers, celery, grapes, red onion chutney (vo)	12.5

Hot Drinks

Americano	3	Hot chocolate	3.5
Flat white	3.3	Birchall's teas	3
Cappuccino	3.5	Liqueur coffee	5.5
Latte	3.5	<i>Baileys, Disaronno, Kahlúa, Martell VS or Jameson</i>	
Mocha	3.7	<i>Paddy & Scott's ethical coffee, blended with your choice of spirit and topped with indulgent double cream.</i>	
Double espresso	2.9	<i>Dairy-free, soya and oat-based milk alternatives available on request.</i>	



RISE & DINE

Join us for breakfast, seven days a week; choosing from perfectly poached eggs, plant-based breakfast, classic full English and more.

Please ask a team member for our breakfast hours.



LIGHT LUNCH MENU

Enjoy two courses for £14.95 or three for £17.95 every weekday from 12-4pm, choosing from a range of our house favourites made for smaller appetites.

Monday-Friday, 12-4pm



We believe in championing high-quality, seasonal and responsibly-sourced British produce to create exciting, flavour-forward dishes that offer exceptional taste and value - exceeding expectations on every occasion.

We are proud to have achieved the highest three-star rating in The Sustainable Restaurant Association's Food Made Good Standard, recognising our dedication to outstanding quality with sustainability at the heart of everything we do.



Food allergies? Please advise your server or ask for a manager before ordering and use the QR code for full information. We have an open kitchen where all allergens are present. We use shared cooking equipment, including fryers, so we are unable to guarantee food is 100% free of allergens. Fish and poultry may contain bones. Adults need around 2000kcal per day. Prices include VAT at the current rate. All offers subject to availability and terms and conditions, full details online.
(v) vegetarian (vo) vegetarian option available (pb) plant-based ingredients (pbo) plant-based option available.