

WINTER MENU

SNACKS

Gordal piquante olives (F,N,S,V)	3.5/7	Mini poppadoms, aubergine & lime pickle (G,M,VG)	6
Gilda sourdough, Netherend farm butter, rapeseed oil & balsamic (D,G,S,V)	6	Smoked cods roe, potato rosti, pickled shallot (D,E,F,G,M,S)	6
Chef's venison jerky (F,G,SY)		6	

SMALL PLATES

Chef's soup, sourdough bread (G,V,VG) Vegan without butter	9	Chestnut mushroom parfait, fig chutney, toasted brioche (D,E,G,M,V)	12
Nduja scotch egg, lime crème fraîche (D,E,G,M,S)	12	Breaded whitebait, siracha mayonnaise (D,E,F,G)	12
Kimchi pork belly bites, Asian slaw, toasted peanuts (G,P,SS,SY)	12	Carrot & brazil nut hummus, crostini, roast pumpkin seeds (N,G,VG)	10
Rye bay scallop & king prawn vol-au-vent (C,CR,D,E,G,MO,S)		15	

LARGE PLATES

Slow cooked chicken & ham pie, peas & cabbage, chicken gravy (C,D,E,G,M,S)	20	Miso glazed broccoli, beetroot tahini, crispy onions, curry vinaigrette (G,SS,SY,VG)	22
Roasted skate wing, lobster peppercorn sauce, French fries, black cabbage (C,CR,D,F,S)	26	Lamb loin chops, chimmi churri, French peas, fries & lamb gravy (C,D,F,S)	29
Baked onion kiev, chestnut hummus, salsa verde, watercress salad (D,E,G,N,M)	22	Beer battered fish & chips, garden peas, tartare sauce (D,E,F,G,M,S)	21
Roast belly of pork, buttered mustard mash, braised carrot, cider jus (D,M,S)		24	

ROBATA GRILL

225g Dry aged sirloin steak (D), choice of sauce	24
225g Dry aged fillet steak (D), choice of sauce	32
500g Chateaubriand (D), choice of sauce	65
Rump steak cheese burger, tomato & bacon jam, gherkin ketchup, skinny fries, coleslaw (C,D,E,G)	21
Add bacon £2	

SIDES

Skinny Fries (VG) - Garlic cream mushrooms (D,V) - Roasted heritage carrots (D,V) - House Salad (V)	
Buttered mash (D,V) - French peas (D,V)	All 5

Some of our dishes contain the following allergens
or are suitable for vegetarian/vegan:

(C - CELERY, CR - CRUSTACEAN, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, M -
MUSTARD, MO - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESAME,
SY - SOY, V - VEGETARIAN, VG - VEGAN)

If you have any food allergies or an intolerance
query, please speak to a member of our team who
will be happy to help.

A discretionary service charge of 10% will be added
to your table. All prices include VAT.