

Bloody Mary 9.5
vodka, spice mix, tomato juice, pickles
Garrison Spritz 10
london dry gin, black raspberry, elderflower, prosecco
Homemade Lemonade 5
Mint Ice Tea 5.5



Nocellara de belice olives 4
Sourdough, smoked butter 4.5
Prawn croquette 3

Confit Hispi Cabbage 10.5
chimichurri, romesco, crispy leaves (ve)

Beetroot 9
Sheep's milk curd, honey mustard (v)

Loch Duart Salmon Pastrami 10
horseradish & cucumber cream, rye bread

Newquay Mackerel Tartare 11
oyster & yuzu emulsion, seaweed, dashi, nashi pear

Handpicked Dorset Crab Cocktail 13
avocado, brown crab bon bons, sea vegetables

Octopus 14
confit new potato, sweet & hot paprika

All our roasts are served with seasonal vegetables, horseradish cream,
mint sauce, Yorkshire pudding & homemade gravy

Hereford Beef Sirloin 22

Middle White Pork Belly 21

Castlemead Chicken Breast on the Bone 18

Beetroot & Chickpea Nut Roast (v) 18

1.2kg Sirloin on the Bone 100 (serves 2-3)

SIDES

Braised Red Cabbage (for two) 10

Honey Glazed, Heritage
Chantenay Carrots 5

Roast Potatoes 5

(v) – vegetarian, (ve) – vegan

Please let us know if you have an allergy or intolerances. We are happy to
provide you with any information you may need.

A discretionary 12.5% service charge will be added to your bill. This need not
be paid if you feel service was unsatisfactory.