

FROM 10AM - 12PM

EARLY

House pancakes, vanilla chantilly, mixed berries v	12
Sweetcorn & courgette fritters, avocado, feta, poached egg v	14
Honey glazed ham, fried egg, potato rosti, mustard hollandaise	14
Avocado & poached eggs on toast, chilli, seeds v*	14
Buttermilk chicken benedict, smoked cheddar, sriracha hollandaise	16
Scrambled eggs with smoked salmon, dill cream, toasted brioche	17

FROM 10AM

FLATBREADS ARRIVES WHEN READY

Buffalo mozzarella, tomato & black garlic v	12
Cobble lane nduja, fennel, smoked mozzarella, chilli	14
Atlantic shrimp, harissa, pickled shallots, mozzarella	14
Asparagus & ricotta, lovage pesto, pine nuts v*	16

FROM 12PM

STARTERS & SALADS

Today's bread, leek & dill butter or black garlic & walnut butter v	7
Burrata, pickled plum chimichurri & toast v	12
Tiger prawn scampi, chilli aioli	14
"Steak on chips" beef tartare, crispy potato, pecorino	14
Crab on toast, smoked scotch bonnet butter	15
Superfood salad, smoked tofu, ancient grains, almonds & avocado pb	20
Chicken & avocado caesar salad, hens egg, bacon, herb croutons	21

MAINS

Chicken schnitzel, confit tomato, rocket & parmesan	23
Cornish hake & chips, crushed peas, house made tartare	21
Asparagus & pea risotto, wild garlic & morels v*	21
Dry aged beef burger, beer onions, red leicester, house pickles, koffmann fries	23
Smashed bean, mushroom & beetroot burger, applewood cheddar, koffmann fries v*	19
Seared yellowfin tuna, rainbow chard & green apple	24
Rare breed sirloin or ribeye with fries, bearnaise or chestnut mushroom sauce	34 / 38

SUNDAY ROAST

Dexter beef sirloin	27
12 hour roast pork belly	26
Corn fed chicken	24
Mushroom & beetroot wellington v*	21

All served with honey glazed carrots & parsnips, roast potatoes, swede mash, seasonal greens, yorkshire pudding & gravy

SHARING FEAST FOR 2+ 35pp

Includes all meats, trimmings & guinness pigs in blankets, chicken stuffing, short rib & marrow roasties

SUNDAY SIDES

Roasted cauliflower cheese v	8
Savoy cabbage	6
Guinness pigs in blankets	8

AVAILABLE SUNDAYS ONLY

SIDES

Pierre koffmann fries pb 6	Triple cooked chips, truffle aioli, winchester v 8	Spring greens, wild garlic & chilli pb 7
House green salad, mustard dressing v 5	Roasted lovers cabbage, sesame & crispy onions pb 7	

COCKTAILS

Mimosa	NV Prosecco Prima Alta, orange juice	12
Bloody Mary	Sapling Vodka, The Pickle House spiced tomato mix	12
Smoked & Spiced	Olmecca Altos tequila, mezcal, lime, chilli	14
Orchard Collins	Sapling gin, pear liqueur, apple, soda	13.5
Yellowstone	Bourbon, fig, walnut, verjus	14
Al Fonzo	Vodka, spiced mango, cloudy lemon	14
Three Cubans	Havana spiced, white & coconut rum, rhubarb, orange	13.5
Melodrama	Sapling vodka, raspberry, watermelon, soda	14
Pink Lady	Lillet rouge, spiced rum, summer fruits, lemonade	13.5
Electric Passion	Sapling Vodka, passionfruit, pineapple, vanilla	13

0%

Pretty Little Liar	Lyre's agave blanco, orange sec, lime	9
Ever After	Lyre's Italian orange, rhubarb, mango, jasmine soda	9
Palomita	Lyre's agave blanco, grapefruit, lime, soda	9
Noughty Hugo	Lyre's white cane, elderflower, mint	9

CHAMPAGNE & SPARKLING

125ml / Bottle

Prosecco Prima Alta, Veneto, ITA	9 / 39
Frolic, Crémant les Vaublins, Loire, FRA	12.5 / 66
Joseph Perrier, Cuvée Royale Brut, Champagne, FRA	16 / 87
Noughty Sparkling Chardonnay, 0%, Thomson, GER	7 / 39

WHITE

175ml / 250ml / Bottle

Chapeau Melon Blanc, Jérémie Huchet, Loire, FRA	8.75 / 11.5 / 34
Picpoul de Pinet, Les Prades, Languedoc, FRA	10 / 13.75 / 41
Chenin Blanc, Protea, Anthonij Rupert, Franschhoek, RSA	10.25 / 14 / 42
Ooh La La, Sauvignon Blanc les Vaublins, Loire Valley, FRA	10.5 / 15 / 44
Macon-Villages Nos 5 Terroirs Paquet, Burgundy, FRA	15 / 20 / 59

ROSÉ

Tinted Glasses by Saint-Maur, Provence, FRA	10.75 / 14.25 / 42
M by Château St Maur, Cru Classé, Côtes de Provence, FRA	15 / 20 / 59

RED

Les Jardins Fleuris, Languedoc-Roussillon, FRA	8.75 / 11.5 / 34
Primitivo, Primasole, Cielo e Terra, Puglia, ITA	9.5 / 12.5 / 37
Frenchie, Pinot Noir by Altugnac, Languedoc, FRA	11.75 / 15.5 / 46
Malbec, Insignia, Bodega Luigi Bosca, Mendoza, ARG	12.75 / 16.5 / 49
Frappato, Feudi del Pisciotto, Sicily, ITA	15 / 20 / 59

DRAUGHT

Camden Hells, 'Lager', ENG 4.6%	7.1
Camden, 'Pale Ale', ENG 4%	7.2
Guinness, 'Stout', IRE 4.2%	7.6
Harbour, 'Pale Ale', ENG 3.4%	7.3
Birra Moretti, 'L'autentica', ITA 4.6%	7.4
Purity, 'Session IPA', ENG 4.5% [Gluten free]	7.8
Aspall 'Cider', ENG 4.5%	6.9