



BAKED SOURDOUGH  
whipped butter, sea salt  
6

ST IVES MONKFISH SCAMPI  
curry tartare  
11

BRITISH CHARCUTERIE  
chutney, toast, pickles  
12

## TO START

Spring pea soup, broad beans, mint, lemon v 8  
Suffolk ham hock sausage roll, house piccalilli 9  
Roasted beets, English goats curd, toasted hazelnuts, cress v\* 9  
Cured salmon, fennel, dill, horseradish, soda bread 10



## CHARCOAL GRILL

British Wagyu burger, smoked cheddar, truffle, bacon, relish, skin on fries 22  
Grilled Yellowfin tuna, kohlrabi, orange & fennel, lemon butter 24  
Dexter Sirloin [or] Ribeye, portobello mushroom, thick-cut chips 32 / 35  
Cote de boeuf for two, crispy layered potato 80

COMPLIMENTARY STEAK SAUCES: PEPPERCORN / BÉARNAISE

## MAINS

Winchester cheddar & chive dumplings, courgette, spring peas v\* 18  
Chicken salad, avocado, broad bean, tomato, radish, mustard dressing \* 19  
Brooke farm pork schnitzel, celeriac remoulade, lemon 19  
Beer battered haddock, thick-cut chips, crushed peas, house tartare 20  
Pan-seared halibut, chargrilled asparagus, lobster sauce 32

## SIDES

Skin on fries v 6  
Triple cooked chips, truffle aioli, Winchester v 8  
Truffle mash v 7  
Broccoli, almond & chilli pb 7  
Land cress, rocket, mustard dressing pb 5  
Tomato & pickled shallot salad pb 6

JOIN US FOR SUNDAY ROAST AND  
ENJOY GRASS FED BEEF, ROAST CHICKEN,  
MUSHROOM WELLINGTON AND SHARING  
SPECIALS, SUNDAYS FROM 12PM

PB = PLANT BASED  
V = VEGETARIAN  
\* = PLANT BASED ON REQUEST

PLEASE LET US KNOW OF DIETARY OR ALLERGEN NEEDS.  
AN OPTIONAL 12.5% SERVICE CHARGE IS ADDED TO YOUR BILL.