



Menu

Small plates

Sourdough, Netherend Farm artisan butter <i>V, *GF</i>	£3.50 <small>per person</small>
House cured bresaola, truffle emulsion, pickled cucumber, silverskin onions, sourdough croûte, rocket <i>DF</i>	£18
Fruit Pig Boudin Noir, sourdough toast, pickled celery, apple <i>DF</i>	£12
Beetroot and Graveney Gin cured salmon, fennel seed, smoked salmon parfait, seeded cracker, pickled beetroot	£13
Mushroom parfait, sourdough toast, shallot rings, pickled shimeji, quince jelly, tarragon <i>V*VG</i>	£10
Maple and sage roasted kabocha squash, castelfranco radicchio, pear, pumpkin seed, black pepper <i>VG, GF</i>	£12

Large plates

Pot-au-feu, market vegetables, braised beef short rib, beef marrow <i>GF, DF</i>	£22
Veg-au-feu, market vegetables, roasted celeriac, tempeh <i>VG, GF</i>	£19
Vicars Game Wild Boar Sausage, pommes aligot (cheesy mash), caramelised onions <i>GF</i>	£18
Whole baked Tunworth Cheese (British Camembert), thyme, candied-walnuts, sourdough, pickles <i>GF</i>	£33
Charcuterie board of artisan British cured meats from Tempus: spiced lomo, chorizo, king peter ham, bresaola, house pickles <i>GF, DF</i>	£26
Crudités, garlic dip <i>VG, GF</i>	£13

British Cheese Fondue

2 person minimum order

British Cheese Fondue (Coastal Cheddar & Ogleshead) <i>GF</i>	£26 (per person)
Vegan Fondue: mushroom, coconut milk, truffle <i>VG, GF</i>	£23 (per person)

Served with unlimited sourdough bread, baby potatoes, cornichons, silverskin onions, mixed leaf salad with Dijon dressing

Fondue extras

Vicars Game Wild Boar Sausage <i>GF, DF</i>	£8
Black truffle paste (30g) <i>VG, GF</i>	£8
Wild mushroom and caramelised onion <i>VG, GF</i>	£4
Roasted broccoli, cauliflower and leek <i>VG, GF</i>	£5
Fromage – simply more cheese (225g) <i>V, GF</i>	£10
Dried apples and pears <i>VG, GF</i>	£4

Desserts

Affogato, Basle biscuit, Wave Gelato and Monmouth Coffee <i>V</i>	£7.50
Sticky toffee pudding, caramel sauce, clotted cream, citrus <i>V</i>	£9
Orange posset, poached apples and pears, ginger crumb <i>V, GF</i>	£10

Children's menu

Pick one main course and one side dish for £10

All served with a side of gravy VG, GF and mixed leaf salad VG, GF

Main courses

Butchers sausages *GF, DF*
 Veggie sausages *VG*
 Chicken breast *GF, DF*
 Cheese and ham toastie
 Cheese toastie *V*

Side dishes

New potatoes *VG, GF*
 Cheesy mash potato *V, GF*
 Roasted cauliflower, broccoli and leeks *VG, GF*
 Crudités, garlic dip *VG, GF*

Children's desserts

Sticky toffee pudding, vanilla ice cream <i>V</i>	£7.50
Cookie ice cream sandwich <i>V</i>	£6
Gingerbread person <i>V</i>	£4
Hot chocolate with marshmallows and whipped cream <i>GF</i>	£6

Our sourdough is supplied by BreadBread Bakery in Brixton

*V = suitable for vegetarians
 VG = suitable for vegans
 GF = gluten free
 *GF = gluten free alternative is available
 DF = dairy free*

