EVENING



NIBBLES -

Marinated olives, [df] [gf] [vg] [v] £5.95

Garlic, herb ciabatta, glazed mozzarella [v] £7.25

Tortilla chips, sour cream and chive dip [gf] [v] £5.25

Harissa houmous, warm pitta bread, toasted mixed seeds [df] [vg] [v] £6.45

FIRST THINGS FIRST

Pea, mint, watercress soup, crushed peas, feta style cheese, served with ciabatta [v] £7.95

Chicken liver pate, crispy bacon butter, caramelised onion marmalade, baguette croutes £8.45

Cod fishcake, Korma sauce, cucumber raita, keta caviar £11.95

Korean fried chicken wings, cucumber, spring onion, sesame seeds, gochujang ketchup [df] £9.95

Indian trio, samosa, onion bhaji, hara bhara kabab, mint chutney [df] [vg] [v] \$8.95

English asparagus, crispy egg, mustard hollandaise, toasted hazelnuts M £11.95 Ham hock terrine, piccalilli garnish, parsley oil, sourdough croutes [df] £10.95 Charred broccoli, lemon and garlic tahini dressing, tamari toasted seeds, chilli oil [df] [gf] [vg] [v] £9.95

SIGNATURE

Slow cooked shin of beef, horseradish mashed potato, truffered celeriac puree, confit carrot, wild garlic, beef fat crumb, beef jus £23.95

Butter roasted chalk stream trout, prawn and crab croquette, samphire, parsley sauce £24.95

Steamed yasai gyoza, black rice noddles, miso broth, grilled pak choi, chilli sambal paste, spring onions and coriander [df] [vg] [v] £21.95

Pan fried chicken supreme, sweetcorn and chorizo risotto, charred spring onions, chorizo oil [gf] £22.95

Roast cauliflower steak, butterbean puree, preserved lemon and chimichurri dressing, toasted almonds [df] [gf] [vg] [vg] £17.95

Roast rump of lamb, blue cheese dauphinoise, asparagus, peas, carrot puree, redcurrant and rosemary reduction [gf] £23.95

CLASSIC

Chicken Caesar salad, gem lettuce, crispy bacon, anchovies, parmesan, garlic croutons, dressing £19.95

Chicken tikka masala, braised pilau rice, naan bread, mango chutney £18.95 Crispy beer battered cod fillet, triple cooked chips, mushy peas, tartare sauce [df] £22.95

King prawn linguini, chilli, garlic, lemon, samphire, lobster cream sauce £23.00

Shepherd's pie, parmesan, herb crumble, braised red cabbage, fine beans, glazed carrots [gf] £19.95

GPII I

Chargrilled beef burger, streaky bacon, Cheddar cheese, tomato, baby gem, red onion, burger sauce, French fries, coleslaw £18.95

Chargrilled 8°z sirloin steak, £26.95 Chargrilled 10°z ribeye steak, £36.00 Crispy Korean mushroom burger, gochujang mayonnaise, kimchi, French fries, coleslaw [df] [vg] [v] £18.95

Steaks served with; slow roast tomatoes, flat field mushrooms, French fries, onion rings

Peppercorn [gf], Stilton [gf] [v] £2.95

Cajun chicken burger, Cheddar cheese, chorizo mayonnaise, tomato, baby gem, red onion, French fries, coleslaw £18.95

The Langstone big grill, pork sausage, lamb chop, rump steak, gammon steak, black pudding £36.00

SIDES

Chunky chips, [df] [gf] [vg] [v] £4.95

French fries, [df] [gf] [vg] [v] £4.95

Tenderstem, garlic, chilli [df] [gf] [vg] [v] £6.45

Confit carrots, beef fat crumb £5.45

Beer battered onion rings, [df] [vg] [v] £4.95

House salad, croutons [df] [vg] [v] £5.95

Green beans, fried shallot [df] [gf] [vg] [v] £5.45

Rocket salad, Parmesan [df] [gf] [v] £5.45

INDULGENCE

Salted caramel brownie,
Lotus® Biscoff™ crumbed ice-cream [v] £9.95

New York style cheesecake, whipped cream, toffee sauce, popcorn [v] £9.95

Eton mess sundae, mixed berries, strawberry ice-cream, meringue pieces, whipped Chantilly cream [gf] [v] £10.95

Warm treacle tart, lemon curd, clotted cream [v] £9.95

Sticky toffee pudding, butterscotch sauce, vanilla ice cream [v] £9.95

Vanilla panna cotta, poached spring rhubarb, stem ginger crumble [gf] £8.95

Daily from 5.30pm - 9.30pm

There will be a 10% discretionary service charge added to your bill, all of this will be split evenly with the whole team, for more information please speak with a member of the team

Allergens

Scan the QR code if you wish to view specific dish allergen information



Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request. Country of Origins are correct at the time of publication and subject to availability. Any changes to our menu will be advised by your server. [df] Dairy free, [gf] Gluten free, [vg] Vegan, [v] Vegetarian