

Modern British Pub Food with a Celebration of Colonial Favourites

STARTERS

- ① Jerusalem Artichoke Hummus 7.50
with Flat Bread, Olive Tapenade, Feta & Tzatziki
- ① Cauliflower & Cumin Fritters 6.00
with Saffron & Buttermilk Dip
- Sotong Manis 8.00
Battered Sticky Squid with a Chili & Garlic Dipping Sauce
- Spicy Buffalo Chicken Wings 7.50
with a Blue Cheese Dip & Celery Batons

MAINS

- ① Shahi Paneer 12.50
Royal Vegetable Curry served with Basmati Rice & a Freshly Baked Naan Bread
- ① Summer Tart 12.00
of English Mozzarella, Shallot Puree, Courgette, Piquillo Peppers & Artichoke Hearts with a Radish, Rocket & Tomato Salad
- Cod & Prawn Fishcakes 13.50
with Spring Greens, Poached Egg & Parsley Sauce

WEEKEND BRUNCH - until 2pm

- Cowboy Breakfast 11.50
Pulled Pork, Ribs, Fried Eggs, Boston Beans, Mushrooms and Hash Browns
- ① Huevos Rancheros 9.00
Two Fried Eggs served on a Corn Tortilla with Refried Beans, Tomato & Chili Sauce, Avocado & Sour Cream

SUNDAY ROASTS

- Rib of Beef or Corn Fed Chicken 16.50
Served with Yorkshire Pudding, Duck Fat Roasted Potatoes, Broccoli, Pigs in Blankets, Candied Parsnips & a Rich Wine Gravy

SUPER SALADS

Less than 350 Calories

- Pan Fried Sea Bass 14.00
with Dandelion, Spinach, Sugar Snaps, Pomelo, Citrus Dressing with a Poppy Seed Wonton Crisp
- Herb Marinated Chicken Breast 13.00
with Quinoa, Purple Broccoli, Flax Seeds, Piquillo Pepper Dressing & Alfalfa

DESSERTS

- Passion Fruit & Vanilla Cheesecake 6.50
- Chocolate & Salted Caramel Brownie 6.50
Served with Ice Cream. Dessert Wine Recommendation: 100ml Pedro Ximenez 9.00
- Lemongrass and Red Berry Posset 6.50
with Black Pepper Shortbread
- Banoffee Mess 7.00
a Heady Mix of, Banana, Hazelnut Meringue, Cognac, Whipped Custard & Toffee
- Selection of British Cheese 8.50
Served with Chutney & Biscuits

SIDES

- French Fries, Mixed Salad, Spring Greens, French Beans with Soy, Garlic & Chili 3.50
- Hand Cut Chips, Sweet Potato Fries 4.50

