



Starters	Soup of the day, herb crouton (vg, gf-a)	6.5
	Guinness Welsh rarebit, ham hock, watercress, shallot salad	10
	Salt & pepper squid, chilli jam	9
	King prawns, garlic & chilli butter, parsley, sourdough (gf-a)	11.5
	Wild mushroom, blue cheese & truffle arancini, Parmesan, aioli (v)	9
	Caesar salad, cos lettuce, soft-boiled egg, anchovies, bacon, croutons, Parmesan, Caesar dressing (gf-a)	9 / 14
	Add chicken +5.5	
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Roasts	All served with Yorkshire pudding, roast potatoes, vegetables & gravy	
	Children's roasts available at half the price of adult portions	
	Dry-aged Hereford beef rump	21.5
	Trio roast: Dry-aged Hereford beef rump, Yorkshire chicken leg, porchetta-style Duroc pork belly	27
	Duroc free range porchetta-style belly of pork, sage & onion stuffing	19
	White Cobb corn-fed Yorkshire chicken, sage & onion pork stuffing	19
	Beetroot & butternut squash Wellington (v, vga)	17
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Limited	16-hour slow-roast Scottish Blackface shoulder of lamb (serves 2-3)	75
	Please allow extra time for the preparation of the lamb due to it's size.	
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Roasts		
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Mains	Smoked Haddock, colcannon potato, poached egg, dill sauce (gf-a)	19
	Wild mushroom & lentil ragu tagliatelle pasta (vg)	15
	Fish & Chips - Beer-battered haddock, chips, mushy peas, tartare sauce, pickled onions	18
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Sides	Skin-on Fries Chips Side Salad (v, gf) Seasonal Greens (v, gf)	6
	Cauliflower cheese for two	8
	Cauliflower cheese for four (v)	14
	Truffle and parmesan chips	7
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Desserts	Chocolate brownie, chocolate sauce, salted caramel ice cream	8
	Sticky toffee pudding, toffee sauce, vanilla ice cream	8
	Apple & mixed berry crumble, vanilla custard	8
	Enjoy 3 scoops of Hackney Gelato or Sorbet	6

v - vegetarian | vg - vegan | vga - vegan option available | gf - gluten-free

Ingredients are sourced primarily from local British suppliers, taking advantage of seasonal change. Allergen information available upon request. A discretionary 12.5% service charge will be added to your bill.