

HOUSE MARINATED OLIVES VG, NF, DF £6

HONEY ROAST NUTS FROM OUR RESIDENT HONEYBEES VG, DF, GF £6.5

FRESHLY BAKED BREAD AND HOMEMADE ANCHOVY, PINE NUT AND OLIVE BUTTER NF, DFO, GFO £7

GOATS CHEESE AND CARAMELISED ONION ARANCINI NF, V £6.5

SALT AND PEPPER SQUID, SRIRACHA MAYONNAISE NF, DF £6.5

STARTERS

**ROASTED JERUSALEM
ARTICHOKE & TRUFFLE
VELOUTÉ**
artichoke crisps
VG, GFO, NF £6.5

SEARED TUNA
nahm jim dressing,
beansprouts & micro
coriander salad
DF, GFO, NF £12

SEARED SCALLOP
chicken and wild
mushroom tea,
apple salad
GF, NF, DFO £13.5

FLAMED MACKEREL
cucumber gel,
horseradish cream,
pickled cucumbers
GF, NF £8.95

CARPACCIO OF BEEF
bresaoia, passion &
mango vinegar
dressing, endive salad,
cocoa nibs
GF, DF, NF £8.5

**MAPLE GLAZED HAM
HOCK TERRINE**
toasted sourdough,
quince jelly, pickled
blackberries
GFO, NF, DF £10.95

**SMOKED BEETROOT &
AVOCADO MOUSSE**
vegan horseradish
cream cheese,
seeded flatbread
VG, GFO, NF £9.5

**GOATS CHEESE &
CARAMELISED ONION
ARANCINI**
truffle honey,
rocket salad
NF, V £9.95

MAINS

CHICKEN SCHNITZEL
herb mash,
watercress salad,
black garlic ketchup
NF £26.5

PAN FRIED HALIBUT
potato rosti, sauce vierge,
grilled baby leeks £28

BEER BATTERED HAKE
chunky chips, mushy
peas, homemade tartare
sauce, grilled lemon
GFO, DF, NF £25

**ROASTED BUTTERNUT
SQUASH & WILD
MUSHROOM RISOTTO**
ricotta cheese & candied
walnuts
VGO, DFO, NFO £19.5



BRAISED SHANK OF LAMB
Buttered Mash, Root
Vegetable Mint Gravy £30

MAC N CHEESE
served with tomato and red
onion salad
NF £19.95
add Lobster or
pulled beef brisket £6.5

GRILLS

6 OZ FILLET STEAK
grilled tomato,
king oyster mushroom,
triple-cooked chips
GF, DF, NF £40

10 OZ SIRLOIN STEAK
grilled tomato, king oyster mushroom,
triple-cooked chips
GF, DF, NF £36

JERK PORK STEAK
baked baby apples, coconut
and five bean rice,
jerk ketchup
GF, NF, DF £28

HOUSE BURGER
chuck & brisket beef burger,
streaky bacon, smoked
applewood cheddar, lettuce,
tomato, dill pickles, house
burger sauce, brioche bun,
french fries
GFO, NF, DFO £19

SAUCES TO ACCOMPANY YOUR STEAKS
Choose From :
Bearnaise | Peppercorn | Wild Garlic Butter

SURF & TURF
6 oz fillet steak,
half lobster in garlic butter,
grilled tomato, king oyster mushroom,
triple cooked chips £65

HOUSE VEGAN BURGER
vegan cheese, lettuce,
tomato, dill pickles,
house burger sauce,
vegan brioche bun,
french fries
VG, NF, GFO £19

SIDES

FRENCH FRIES DF, NF, GF, VG £5

CHUNKY CHIPS DF, NF, GF, VG £5

BUTTERED MASH NF, GF, V £5

SEASONAL GREENS DF, NF, GF £6

GREEN SALAD DF, NF, GF, V £5

CAESAR SALAD NF, V £5

**TOMATO, RED ONION &
TORN BASIL SALAD**
GF, NF, DF, VG £5

DESSERTS

HONEY AND CHOCOLATE PARFAIT
using honey from our resident bees
V, NF £9

APPLE AND ROSEMARY CRUMBLE
apple and custard ice cream
NF £8

SPICED PUMPKIN CRÈME BRULE
cinnamon cookies
GF, NF, V £9

ICE CREAMS AND SORBETS
strawberry, vanilla, chocolate, salted caramel,
raspberry sorbet, lemon sorbet
VGO, DFO, GF, NF 2, 3 or 4 scoops **£2.5 per scoop**

CHEESE

YOUR CHOICE OF CHEESES WITH CRACKERS, GRAPES, CELERY & CHUTNEY
Choose From : Barkham Blue, Heckfield, Wigmore, Spenwood & Maida Vale GFO, NF, V
3 Cheeses £9 | 4 Cheeses £11 | 5 Cheeses £13

BARKHAM BLUE

Matches with: Sauternes, VS & VSOP Cognac, both Ports & Whiskies
Award: Best Blue Cheese at the 2024 Artisan Cheese Awards.

Barkham Blue is a semi-soft, vegetarian blue cheese made with pasteurised Guernsey milk. Moulded into a distinct ammonite shape, it's brine-salted and pierced to encourage blue mould growth over 4–5 weeks. The natural grey-blue rind offers earthy, slightly bitter notes that contrast the rich, buttery golden paste, which softens as it matures. Smooth and indulgent in texture, its luxurious mouthfeel and balanced blue veining make it complex yet approachable. Vegetarian. Pasteurised.

HECKFIELD

Matches with: Pinot Noir, Chardonnay, Champagne, VSOP & XO Cognacs, both Ports & Whiskies
Made with vegetarian rennet and unpasteurised Guernsey milk from Heckfield Park Farm, this semi-hard cheese is aged 12 months. Naturally golden and rich in umami, it has a firm, buttery texture and strong, mature cheddar-like flavour. Best served straight from the fridge. Excellent in a ploughman's or melted on burgers and rarebit. Vegetarian. Unpasteurised.

WIGMORE

Matches with: Provence Rosé, VS & VSOP Cognacs, both Ports, 10 Yr Old Talisker
Award: Top 16 cheese in the world at the 2023 World Cheese Awards.
Wigmore is a semi-soft, unpasteurised ewe's milk cheese using vegetarian rennet and a washed-curd method, resulting in mild acidity and a fudgy texture. In 2023, it received a Super Gold at the World Cheese Awards and was ranked among the top 16 cheeses globally. With a fruity, creamy delicacy, its elegant character and firm texture make it a refined and celebrated choice. Vegetarian. Unpasteurised.

SPENWOOD

Matches with: Rioja, Malbec, VS & VSOP Cognacs, both Ports & Whiskies
Awards: Best Sheep's Cheese (2025 British Cheese Awards), Super Gold (2023), Best British Cheese (2022).
A hard-pressed, unpasteurised ewe's milk cheese matured for 7–8 months. With a natural rind, Spenwood has a nutty, sweet-savoury profile and a supple texture. Aged further, it becomes firmer and crumbly—ideal grated like Parmesan. It draws comparisons to Manchego and Pecorino. Vegetarian. Unpasteurised.

MAIDA VALE

Matches with: Chenin & Pinot Noir, VS & VSOP Cognacs, both Ports & Whiskies
A semi-soft, washed-rind cheese made from unpasteurised Guernsey milk. Washed in Soundwave IPA, it gains tangy, malty notes with a soft, buttery texture. Using a washed-curd process, it has a milder acidity and fudgy bite. Sustainably made with local milk and beer, just miles from the dairy. Vegetarian. Unpasteurised.

Prior to ordering, please advise of any dietary requirements or food allergens
V: Vegetarian VG: Vegan DF: Dairy Free NF: Nut Free GF: Gluten Free O: Option
Note: We cannot guarantee that dishes will not contain traces of nuts | Some items may change due to seasonality/availability