

A LA CARTE MENU

HOUSE MARINATED OLIVES VG, NF, DF **6.5**

POTATO & ROSEMARY SOURDOUGH BOULE chicken & truffle butter NF, DFO, GFO **8.5**

STARTERS

CRAB & CRAYFISH SLIDERS

baby gem leaf,
preserved lemon
GF, NF, DF **12**

SPICY LENTIL & APPLE SOUP

coriander oil
VG, NF, DF **6.5**

SMOKED CHALK STREAM TROUT

potato & dill salad,
pickled shallot, caviar
crème fraîche dressing
GF, NF **12.5**

PAN SEARED SCALLOP

crispy prosciutto,
crushed peas, lemon oil
NF, GF **13.5**

SMOKED CHICKEN & APRICOT TERRINE

tarragon mayonnaise, roasted
apricots, toasted brioche
GFO, NF **11.5**

ROSARY ASH GOATS CHEESE CROQUETTES

wholegrain mustard &
Easthampstead Park honey
dressing, shaved fennel NF, V **11**

SMOKED BEETROOT & AVOCADO MOUSSE

vegan horseradish cream cheese,
seeded flatbread
VG, GFO, NF, DF **9.5**

MAINS

CORNFED CHICKEN SUPREME

peas à la française, smoked
pancetta, gratin potato
GF, NF **28.5**

TOSSED LINGUINI

tiger prawns, smoked salmon,
cherry tomatoes,
rich creamy sauce
DFO, NF **19.5**

BEER-BATTERED HAKE

chunky chips, mushy peas,
homemade tartare sauce,
burnt lemon
GF, DF, NF **26**

BRAISED BEEF BRISKET

horseradish creamed
potatoes, stout gravy, beef fat
roasted carrot, crispy onions
NF **32**



MAC N CHEESE

tomato & red onion salad
NF, V **19.95**
add pulled beef brisket **6.5**

PAN-FRIED SEABASS

mussels, clams, light
Thai curry sauce
NF, GF, DF **30**

SUN BLUSH TOMATO & BASIL GNOCCHI

rocket, shaved parmesan
VG, DF, NF **19.5**

STEAKS

all steaks are dry aged in a Himalayan salt chamber by our trusted supplier Reeves Butchers

6 OZ FILLET STEAK

grilled tomato, king oyster mushroom,
triple-cooked chips GF, DF, NF **45**

10 OZ SIRLOIN STEAK

grilled tomato, king oyster mushroom,
triple-cooked chips GF, DF, NF **45**

SIDES

FRENCH FRIES DF, NF, GF, VG **6.5**

CHUNKY CHIPS DF, NF, GF, VG **6.5**

MASH NF, GF, V **5**

SEASONAL GREENS DF, NF, GF **6**

GREEN SALAD DF, NF, GF, V **5**

CAESAR SALAD NF, V **5**

DESSERTS

STICKY TOFFEE PUDDING

clotted cream ice cream V, NF **9**

LEMON POSSET

Chantilly cream, shortbread biscuit NF, V **9**

COCONUT & DARK CHOCOLATE ARANCINI

vegan coconut ice cream NF, VG, DF **9**

ORANGE TREACLE TART

black treacle ice cream NF, V **9**

ICE CREAMS & SORBETS

strawberry, vanilla, chocolate, salted caramel, raspberry sorbet, lemon sorbet
V, VGO, DFO, NF 2, 3 or 4 scoops **2.5 per scoop**

CHEFS CHOICE OF THREE CHEESES

crackers, grapes, celery, chutney GFO, NF **9**

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