

SMALL PLATES

Artisan sourdough breads, Netherend farm butter 7
 Nocellara de Belice olives *pb, gf* 6
 Smoked almonds *pb, gf* 6
 Crab toast, mayo, cucumber 9
 Padron peppers, sea salt *pb, gf* 7
 Sesame free hummus, chickpeas, smoked paprika, flatbread 8
 Triple cooked chips, Parmesan, truffle *gf* 8

RAW

Jersey rock oysters, No.2's, shallot vinegar, lemon *gf* Three 15 | Six 29 | Twelve 55
 Sesame tuna tataki, yuzu ginger dressing, wakame *gf* 16
 Hereford steak tartare, egg yolk, sourdough toast 17 | Large with fries 27

STARTERS

Creamed cauliflower soup, truffle dressing, crouton *v* 11
 Crispy prawns, Vietnamese chilli ginger dip 16
 Iceberg wedge, avocado, pickled mushrooms, super seeds, ranch dressing *pb*

MAINS

Spinach tortelloni, lovage pesto *pb* 16 / 22
 Pork Schnitzel, dill cucumber salad 26
 Monkfish, borlotti beans, cavolo nero, romesco 34

FROM THE GRILL

Hispi cabbage, miso tahini dressing, toasted seeds *pb* 18
 Cornfed chicken, girolles, roscoff onions, salsa verde 24
 Merguez sausages, piperade, whipped feta, pita 22
 Olive fed Yorkshire Wagyu burger, American cheese, pickles, brioche bun 19
 Sirloin steak 250g 38
 Cote de Boeuf for two 48 *pp*
Our beef is from Grassroots Farm Berkshire, dry aged for 45 days All steaks are served with triple cooked chips and choice of Beurre Café de Paris, Béarnaise or Peppercorn sauce

SIDES

Winter leaf salad, pecorino, honey mustard dressing *v, gf* 7
 Tenderstem broccoli, almonds, smoked paprika *pb* 8
 Koffman fries, sea salt *pb, gf* 6
 Triple cooked chips, Parmesan, truffle *gf* 8
 New potatoes, parsley butter *v, gf* 7

DESSERTS

Mango, passion fruit pavlova, coconut, whipped cream *v, gf* 8
 Sticky toffee pudding, butterscotch sauce, vanilla ice cream *v* 8
 Chocolate fondant, coconut chantilly *pb* 8
 Selection of ice creams & sorbets *gf* 8
 Black Cow Cheddar, Cropwell Bishop Stilton, Ashlynn Goats cheese, apple chutney, grapes, crispbreads 15 for one | 28 for two