

SUMMER

SNACKS

Enios mixed Greek olives 6	Selection of house breads, herb butter 6
Butterbean hummus, crispy chilli crunch, crudites 7	Hash browns, truffle crème fraiche 9

STARTERS

Crispy fried squid, homemade tartare sauce 8
Carrot velouté, carrot bhajis, parsley & sunflower seed pesto, focaccia bread 8
Casarecce pasta, homemade 'Nduja, nasturtium & sunflower seed pesto, Grana Padano 9
English burrata, plum tomatoes, smoked anchovies, toasted sourdough (v) 8
Chicken liver parfait, peach jelly, peach chutney, house brioche 10

MAINS

Pan roasted chicken thigh, borlotti bean & bacon stew, buttery mash 22
12oz dry aged Dunwood Farm bone in sirloin, triple cooked chips, panko breaded onion rings, garlic butter & pan jus 40
50-day dry aged Dunwood Farm 8oz rib-eye, triple cooked chips, panko breaded onion rings, garlic butter & pan jus 40
8oz breaded pork cutlet, crispy new potatoes, cider purée, wholegrain mustard sauce 25
Grilled baby artichokes, aubergine caviar, summer leaf, orange & walnut salad (v) 19
Whole roast Cornish Sole, Café de Paris butter, warm new potato salad, baby gem, cherry tomatoes 30
Pan fried fillet of Sea Bream, braised fennel, saffron potatoes, confit tomato, shellfish bisque 29

SIDES 4.5

Petits pois à la Française - triple cooked chips - skinny fries - Diane sauce
Buttered new potatoes - Roast courgettes & garden mint - Mixed leaf salad

Please advise us of any allergies in advance.
A discretionary 10% service charge is included in the final bill