

ALL DAY MENU



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SMALL PLATES + STARTERS

DEEP FRIED SQUID <i>+ garlic mayonnaise</i>	6.5	BROAD BEAN HUMMUS ON WHOLEMEAL <i>+ whipped goat's cheese and pea shoots</i>	8
BURRATA & BRUSCHETTA (V) <i>+ heirloom tomatoes</i>	6.5	GNOCCHI (V) <i>+ paris mushroom, trombetta courgettes, tomato and parmesan</i>	7.5/14
PORK & HERB SAUSAGE ROLL	5	SALT COD CROQUETTES <i>+ friggittelli peppers and nettle mayo</i>	7
AUBERGINE PARMIGIANA (V)	5.5	POTTED HAM HOCK <i>+ piccalilly and sourdough</i>	7
SAUTÉED CHORIZO & NEW POTATOES <i>+ garlic and parsley</i>	6		

MAINS

ROAST CAULIFLOWER AND BROCCOLI (VG) <i>+ chickpea purée, runner beans, spiced nuts and seeds</i>	12	STEAK <i>(all served with béarnaise or bordelaise sauce & hand-cut chips)</i>	
ROAST COD <i>+ carrot purée and summer beans</i>	16	7 OZ HANGER	15
SPAGHETTI WITH PRAWNS <i>+ datterini tomatoes, chilli, garlic and parsley</i>	15	9 OZ SIRLOIN	24
CHICKEN PAILLARD <i>+ aubergine caponata and pine nuts</i>	15	SALAD	
HERB & GARLIC CRUSTED RACK OF LAMB <i>+ boulangèr potatoes</i>	19/38	GRILLED WATERMELON & FETA (V) <i>+ tomato, cucumber, mint and olives</i>	8/12
OLYMPIC DOG <i>+ fried onions, raclette and hand-cut chips</i>	10	HOT SMOKED SALMON NICOISE <i>+ boiled egg, anchovy, tomato and baby gem</i>	8/12
LONGHORN CHEESEBURGER <i>+ brioche bun, house mayo and hand-cut chips</i>	12.5	CHICKEN & QUINOA <i>+ roast sweet potato, courgettes, radishes and roast garlic dressing</i>	8/12

WEEKLY SPECIALS

SAUTÉED SCOTTISH GIROLLES <i>+ sourdough and garlic butter</i>	9	ROAST CORNISH TURBOT <i>+ borlotti beans, datterini tomatoes and basil</i>	24
SEARED SCALLOPS <i>+ cauliflower purée, samphire and pickled radishes</i>	11	GRILLED RUMP OF VEAL <i>+ courgette fritters, tropea onion and marjoram crème fraîche</i>	17

SIDES

MIXED LEAF SALAD (V)	4	JERSEY ROYALS (V)	4
SAUTÉED SPINACH (V)	4	HAND-CUT CHIPS (V)	4
BROCCOLI (V) <i>+ chilli and garlic</i>	4	WILTED COURGETTES (V) <i>+ marjoram dressing</i>	4

WINES OF THE WEEK

CHÂTEAU GABRIEL ORGANIC ROSÉ, CÔTES DE PROVENCE, FRANCE '16 GLASS £7.50, CARAFE £23.50 BOTTLE £32

PAZO TIZON EXTRAMUNDI, RIBEIRO, SPAIN '15 GLASS £8.50, CARAFE £28, BOTTLE £42

BOURGOGNE PINOT NOIR, HENRI DE VILLAMONT, France '14 GLASS £8.5, CARAFE £27, BOTTLE £40