

ALL DAY MENU



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SMALL PLATES + STARTERS

DEEP FRIED SQUID <i>+ garlic mayonnaise</i>	7	CHANTERELLE AND KEENS CHEDDAR TART (V)	7
BURRATA & BRUSCHETTA (V) <i>+ pomegranate, pistachio and beetroot relish</i>	7	GNOCCHI (V) <i>+ roast squash, tenderstem broccoli, sage and ricotta</i>	8/14
GRILLED PURPLE SPROUTING BROCCOLI <i>+ whipped feta, preserved lemon and black quinoa</i>	6	TUNA TARTARE <i>+ Iberico tomatoes, rose harissa and toasted seeds</i>	11
CAULIFLOWER MAC AND CHEESE (V)	6	GAME RILLETTE <i>+ sourdough crisps</i>	7
SAUTÉED CHORIZO & NEW POTATOES <i>+ garlic and parsley</i>	6.5		

MAINS

BUTTERBEAN STEW (VG) <i>+ freekeh</i>	13	STEAK <i>(all served with béarnaise or bordelaise sauce & hand-cut chips)</i>	
ROAST COD <i>+ almond puree and braised globe artichokes</i>	16	7 OZ HANGER	15
ROAST SALMON <i>+ beetroots, horseradish and chives</i>	16	9 OZ SIRLOIN	24
CHICKEN PAILLARD <i>+ aubergine caponata and pine nuts</i>	16	SALAD	
HERB CRUSTED RACK OF LAMB <i>+ Dauphinoise potatoes and mint gravy</i>	20/40	ROAST BEETROOT & CROWN PRINCE SQUASH (V) <i>+ stilton, muscat grapes and toasted almonds</i>	8/13
OLYMPIC DOG <i>+ fried onions, raclette and hand-cut chips</i>	11	GRILLED MACKEREL & DILL CRÈME FRAÎCHE <i>+ spinach, lentils, apple and pickled root vegetables</i>	8/13
LONGHORN CHEESEBURGER <i>+ brioche bun, house mayo and hand-cut chips</i>	13	GRILLED CHICKEN & QUINOA <i>+ rocket, radish, pecans and tomato</i>	8/13

WEEKLY SPECIALS

HERB ROASTED COURGETTES <i>+ blood orange, green beans and goat's curd</i>	7	FILLET OF SEA BREAM <i>+ watercress veloute, wilted turnips and radishes</i>	16
HOME PICKLED HERRINGS <i>+ soft boiled egg, potato and dill salad</i>	6	CRISPY DUCK LEG <i>+ Hasselback potatoes, Calcot onion and thyme gravy</i>	17

SIDES

MIXED LEAF SALAD (V)	4	CREAMY MASH (V)	4
CURLY KALE (V)	4	HAND-CUT CHIPS (V)	4
SAUTÉED CHESTNUT MUSHROOMS (V) <i>+ garlic and parsley crumbs</i>	4	HERITAGE CARROTS (V) <i>+ caraway butter</i>	4

WINES OF THE WEEK

VASSE FELIX CHARDONNAY, MARGARET RIVER, AUSTRALIA '15 GLASS £7.50, CARAFE £24, BOTTLE £35

OKTO RED, DOMAINE LYRARAKIS, CRETE, GREECE '15 GLASS £7, CARAFE £23, BOTTLE £34

WILLIAMS CHASE AMPHORAE ROUGE, LUBERON, FRANCE '14 GLASS £7.50, CARAFE £24, BOTTLE £35

COCKTAIL OF THE MONTH

THE WIBBLE £8

+ Beefeater gin, Sipsmith sloe gin with Creme De Mure, lemon and grapefruit juice