

ALL DAY MENU



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SMALL PLATES + STARTERS

DEEP FRIED SQUID <i>+ garlic mayonnaise</i>	6.5	NEW SEASON ASPARAGUS <i>+ poached egg and raclette</i>	9/15
BURRATA & BRUSCHETTA (V) <i>+ artichoke à la barigoule</i>	6.5	GNOCCHI (V) <i>+ butternut squash, ricotta and sage</i>	7.5/14
PORK & HERB SAUSAGE ROLL	5	SALMON TARTARE <i>+ wild garlic dressing, capers and chopped white asparagus</i>	8.5
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

BUTTER BEAN & BASIL STEW (VG)	12	STEAK <i>(all served with béarnaise or bordelaise sauce & hand-cut chips)</i>	
ROAST COD <i>+ creamy mash and brown shrimp butter</i>	16	7OZ HANGER	15
SPAGHETTI WITH PRAWNS <i>+ datterini tomatoes, chilli, garlic and parsley</i>	15	9OZ SIRLOIN	24
CHICKEN PAILLARD <i>+ aubergine caponata and pine nuts</i>	15	SALAD	
HERB & GARLIC CRUSTED RACK OF LAMB 19/38 <i>+ boulangèr potatoes</i>		ROSARY GOAT'S CHEESE & BEETROOT (V) <i>+ toasted hazelnuts and watercress</i>	8/12
OLYMPIC DOG <i>+ fried onions, raclette and hand-cut chips</i>	10	GRILLED MACKEREL & LENTIL <i>+ apples and radish</i>	8/12
LONGHORN CHEESEBURGER <i>+ brioche bun, house mayo and hand-cut chips</i>	12.5	SMOKED CHICKEN & TARRAGON <i>+ toasted almonds and cranberries</i>	8/12

WEEKLY SPECIALS

ASPARAGUS & BERKSWELL TART <i>+ herb salad</i>	7	FILLET OF PLAICE <i>+ seasonal courgettes, cherry tomato and basil vinaigrette</i>	16
PARIS MUSHROOM & TARRAGON RISOTTO <i>+ parmesan</i>	8/15	SLOW COOKED WELSH LAMB SHOULDER <i>+ runner beans, mint, feta and smoked anchovy</i>	16

SIDES

MIXED LEAF SALAD (V)	4	ROASTED HERITAGE CARROTS (V)	4
SAUTÉED SPINACH (V)	4	CREAMY MASH (V)	4
BRAISED LEEKS (V)	4	HAND-CUT CHIPS (V)	4

WINES OF THE WEEK

CUVÉE ALEXANDRE CHARDONNAY, CHILE 2013 GLASS £8, CARAFE £23, BOTTLE £40

COOPER'S CREEK SAUVIGNON BLANC, NEW ZEALAND 2016 GLASS £6.50, CARAFE £19, BOTTLE £31

CHAPEL HILL PARSON'S NOSE SHIRAZ, AUSTRALIA 2015 GLASS £7.50, CARAFE £25, BOTTLE £37