

ALL DAY MENU



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SMALL PLATES + STARTERS

SOUP OF THE DAY	6	WILD GARLIC GNOCCHI (V)	8/14
		<i>+ parmesan, courgette and cherry tomatoes</i>	
DEEP FRIED SQUID	7	TUNA TARTARE	11
<i>+ garlic mayonnaise</i>		<i>+ iberico tomatoes, rose harissa and toasted seeds</i>	
BURRATA & BRUSCHETTA (V)	7	GAME RILLETTE	7
<i>+ pomegranate, pistachio and beetroot relish</i>		<i>+ sourdough crisps</i>	
GRILLED PURPLE SPROUTING BROCCOLI (V)	6	NEW SEASON ASPARAGUS (V)	10
<i>+ whipped feta, preserved lemon and black quinoa</i>		<i>+ raclette and hens egg</i>	
SAUTÉED CHORIZO & NEW POTATOES	6.5	CHANTERELLE AND KEEN'S CHEDDAR TART (V)	7
<i>+ garlic and parsley</i>			

SALADS

WILD RICE & GOLDEN BEETROOT (VG) (GF)	5/8	WITH	
<i>+ sprouting broccoli and dill</i>		SHREDDED CHICKEN	+ 4
QUINOA & KALE (VG)	5/8	RARE SMOKED SALMON	+ 5
<i>+ bulgar wheat and pomegranate</i>		GRILLED CROTTIN GOAT'S CHEESE (V)	+ 4
BABY SPINACH & RUBY CHARD (VG) (GF)	5/8	STUFFED FIELD MUSHROOM (VG) (GF)	+ 3.5
<i>+ basil and roast cherry tomatoes</i>		<i>+ wild garlic and crushed almonds</i>	
MANGE TOUT & ASPARAGUS (VG) (GF)	5/8		
<i>+ green beans and mint</i>			

MAINS

ROMANESCO CAULIFLOWER	13	OLYMPIC DOG	11
<i>+ st. george mushrooms, minted jersey royals and pea purée</i>		<i>+ fried onions, raclette and hand-cut chips</i>	
ROAST COD	16	LONGHORN CHEESEBURGER	13
<i>+ salsa verde, grezzina courgettes and dried tomato</i>		<i>+ brioche bun, house mayo and hand-cut chips</i>	
ROAST SALMON	16	7OZ HANGER STEAK	15
<i>+ beetroots, horseradish and chives</i>		<i>+ béarnaise or bordelaise sauce and hand-cut chips</i>	
CHICKEN PAILLARD	16	9OZ SIRLOIN STEAK	24
<i>+ aubergine caponata and pine nuts</i>		<i>+ béarnaise or bordelaise sauce and hand-cut chips</i>	
HERB CRUSTED RACK OF LAMB	20/40		
<i>+ dauphinoise potatoes and mint gravy</i>			

WEEKLY SPECIALS

BROAD BEAN HUMMUS ON WHOLEMEAL (V)	8	RIVER TEST TROUT	17
<i>+ rosary goat's cheese and pea shoots</i>		<i>+ asparagus, trout roe, cucumber and sorrel velouté</i>	
OCTOPUS ESCABECHE	10	BBQ MIDDLE WHITE PORK	20
<i>+ broccoli, heritage carrots and fennel</i>		<i>+ spring cabbage, rhubarb and tropea onion</i>	

SIDES

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

(V) vegetarian, (VG) vegan, (GF) gluten free

*A discretionary service charge of 10% will be added to your bill. All prices include 20% VAT.
If you have a food allergy or special dietary requirement, please ask a member of staff for advice about our dishes.*