



evening menu, monday to saturday 6 - 9pm

nocellara olives 3 v

bread & oil 4.5 v/gfo

local charcuterie & cheese *to share* 14

to start

home cured chalk stream trout, horseradish, beetroot, baby cress 6.5 gf

warm crispy kale, roast butternut squash & pine nut salad 6.5/16 vg/gf

venison faggot, charred kale, red wine jus 7

prawn & lobster ravioli, garlic oil, bisque 9

seasonal soup, sourdough 6 vg/gfo

to follow

courgette & goats cheese risotto, toasted pine nuts, basil pesto 16 v/vgo

fresh catch, bok choy, pink fir potatoes 21 gf

signature beef burger, spiced tomato relish, smoked cheddar or blue cheese, streaky bacon, fries 14

slow braised jacob's ladder rib of beef, red wine jus, chive mash, seasonal greens 19 gf

crispy skin pork belly, fennel, heritage carrots, hasselback potato 21.5 gf

prime ribeye, bourguignon sauce, silver skin onions, fries 8oz 19.5 10oz 23.5

v - vegetarian vg - vegan gf - gluten free o - option available

to finish

boozy affogato 5 gf

lemon pie, sicilian lemon curd, meringue 7

kentish plum & apple crumble, vanilla ice cream 6.5 vgo

sticky toffee pudding, salted caramel, clotted cream ice cream 7

white chocolate & crème fraîche mousse, beetroot ganache 7.5 gf

and

TEN POUND TUESDAYS

lunch 12 - 3pm & dinner 6 - 9pm

signature beef burger, chicken burger, dirty burger or vegan burger

with a choice of wine, beer or cider 10

HAPPY HOURS

4 - 6pm every day

two cocktails 10

two double tanqueray & tonics 10

two bottles of heineken 5

bottle of prosecco 20

SUNDAY ROAST

local meat & game with all the trimmings