



oysters

maldon oysters: natural with mignonette sauce (gf,df) - baked rockefeller - bloody mary

£5.5 each £25 half dozen add caviar £3.5 per oyster

nibbles

marinated nocellara olives £5.5 (v,vg,gf,df) homemade focaccia, whipped marmite butter £6.5 (v,dfa)

honey & mustard pigs in pancetta blankets £3 each puffed pork crackling, chicken salt, burnt apple £7.5 (gf,df)

nduja & mozzarella arancini, pizzaiola sauce, aged parmesan, basil £4 each

starters

scottish scallops, beurre blanc, nduja crumb, herb oil £19 (gfa)

buttermilk fried chicken, chive & herb crème, caviar £15.5 (gf)

glazed tiger prawns cooked over coals, chilli & garlic butter, grilled lime, soft herbs £19 / £32.5 (dfa,gf)

barbecued delicata pumpkin, ricotta, dog & pickle hot honey, bee pollen, candied walnuts £14.5 (gf,dfa,va,v)

chicken liver parfait, fig & shallot puree, brioche bun, crispy chicken crackling, port gel £15.5

dry aged fillet of beef tartar, potato rosti, cured egg yolk £18 (gf,df)

dog & pickle seafood board - citrus cured salmon, crayfish, tiger prawns, smoked mackerel pate,

bloody mary oysters, pickles, marie rose sauce, fennel salad, rye bread £37.5 (gfa,dfa)

sunday main plates

sunday roast: soanes farm chicken breast, blythburgh farm roast pork loin or organic beef sirloin £29.5

served with: duck fat roast potatoes, red cabbage, carrots, greens, yorkshire pudding, gravy

beetroot wellington, roast potatoes, glazed carrots, braised red cabbage, vegan gravy (df,v,va) £25

grilled hispi cabbage, hazelnut cream sauce, crispy chilli oil £24 (gf,dfa,v,va)

steak burgers: cheeseburger & fries £25 truffle burger with fig jam & truffle fries £29.5 (gfa)

fish & chips, beer battered lemon sole with prawn mousse, pomme pave, hollandaise tartar, pea puree £32.5 (gf)

the day boat catch, today's sustainably sourced british fish, beurre blanc, samphire, shallot, chives, keta £MP (gfa)

sharing platters

sharing roast, organic beef sirloin, soanes farm chicken, blythburgh farm roast pork loin, old spot pork stuffing,

honey & mustard pigs in pancetta blankets, gravy, yorkshire puddings, seasonal vegetables £39.5 per person

classic beef wellington for two, served pink £59.5 per person

600g dry aged stoddart's chateaubriand for two £59.5 per person (gfa,dfa)

1.2kg rib of dry aged galician beef 'cote de boeuf' for two £69.5 per person (gfa,dfa)

add surf - glazed tiger prawns with garlic, chilli & lime £6.5 each (gfa,dfa)

the day boat catch seafood sharer, today's sustainably sourced british seafood platter £MP per person

all steaks served with sharing roast accompaniments

sides & sauces

old spot pork & sage stuffing balls £3 each truffle broccoli & cauliflower cheese gratin £12.5 (v)

skinny fries (gf,df,v,vg) £6 chicken salt fries £7.5 (gf,df) truffle & parmesan fries £12.5 (gf)

house salad £6 (gfa,v,vg) truffle & parmesan mash £12.5 (gf,v) creamy mash £6.5 (gf,v)

broccoli & cauliflower cheese gratin £7.5 (v) braised carrots, nduja, buttermilk £7.5 (gf,dfa)

macaroni & cheese £8.5 (v) nduja macaroni & cheese £9.5 truffle macaroni & cheese £12.5 (v)

honey & mustard pigs in pancetta blankets £3 each

brandy & peppercorn sauce £2.5 chimichurri £2.5 (v,gf) diane sauce £2.5 (gf) port jus £2.5 (gf)

Please inform your server of any allergies. dfa = dairy free available, gfa = gluten free available, va = vegan available, vg = vegan, v = vegetarian, gf = gluten free, df = dairy free.

Our kitchen uses common allergens such as wheat, milk, eggs, nuts & soy. Some dishes may be prepared in areas that also handle other allergens.

We cannot guarantee that any dish is 100% free from allergens due to the potential for cross-contamination. An optional 12.5% service charge will be added to your bill. Prices inclusive of 20% VAT.



puddings

dog & pickle affogato: vanilla ice cream, kahlua coffee liquor, espresso shot £12.5 (v,gf)

lemon tart, lavender gel, berry compote, italian meringue £12 (v)

chocolate mousse, salted caramel ganache, roasted white chocolate crumb £12.5 (v)

cheese selection, ask your server for today's choice - with fig jam, crackers, quince £16.5 (gfa,v)

sticky toffee pudding, salted caramel toffee sauce, chocolate caramel disc, vanilla ice cream £12 (gfa)

local medlar & apple crumble, hazelnut ice cream £11 (v)

artisan ice creams/sorbets - chocolate, vanilla, strawberry, peanut butter, rhubarb, lemon £4 per scoop (gfa,v,va)

dessert cocktails - 2 for £25

espresso martini, vodka, espresso shot, kahlua, simple syrup £15.5

hazelnut bueno martini, frangelico, crème de cacao, vanilla syrup, milk, bueno garnish £15.5

cherry bakewell sour, amaretto, lemon juice, orange bitters, cherry syrup, egg white, cherry garnish £15.5

baileys iced cappuccino, double espresso shot, milk, ice, cream, baileys, grated dark chocolate £15.5

salted caramel espresso martini, vanilla vodka, kahlua, salted caramel syrup, espresso shot £15.5

dessert wines & afters

maddalena recioto della valpolicella *veneto - italy 2021, red fruit jam - cherry - vanilla* 50ml £11

royal tokaji *aszú 5 puttonyos, crown estates - hungary 2013, Luscious - Apricot - Honey* 50ml £13

vintage port *quinta da prelada, douro - portugal 2008, dark fruits - spice - intense* 75ml £15

porto white *quinta da prelada, douro - portugal NV, apples - lemon - honey* 75ml £8.5

baileys (50ml) £7 amaretto £7 frangelico £6.5 tia maria £7 courvoisier XO £16.5 hennessy XO £16.5

set menu 3 courses for £25

available thursday & friday 12pm - 8.00pm & saturday 12-2:30pm only

starter

roast butternut squash veloute, hazelnut granola, chilli oil (gfa,dfa,v,va)

smoked mackerel pate on toast, pickles, fennel salad

main

roast soanes farm chicken breast, roast potatoes, carrots, braised red cabbage, yorkshire pudding, gravy (gfa,dfa)

beetroot wellington, roast potatoes, glazed carrots, braised red cabbage, vegan gravy (df,v,va)

dessert

classic apple crumble, vanilla ice cream (v)

affogato: vanilla ice cream, espresso shot (add kahlua coffee liquor £4)

additional sides

buttered seasonal greens £6.5 (gf,v,va) truffle & parmesan mash £12.5 (gf,v) creamy mash £6.5 (gf,v)

broccoli & cauliflower cheese gratin £7.5 (v) truffle cauli & broccoli gratin £12.5 (v)

pigs in pancetta blankets with honey & mustard glaze £3 each

pork, sage & onion stuffing balls £3 each

extra roast potatoes £6 (gf,df)