

Nibbles

		Beer & wine matches	
chilli Popcorn Squid, Garlic, chilli & coriander	GF	Prosecco, Donna Trevigiana	
Red Pepper Hummus, Artisan Flatbread	V	Pasqua, Merlot	3 for £12
Serrano Ham, Cornichons	GF	Paso del Sol, Sauv Blanc	or
Goats Cheese Profiteroles, Mocha Balsamic	V	Charlie's Triple Hop IPA	5 for £20
Prawn Cocktail Bites, Sweet Chilli Marie Rose, Little Gem	GF	Yealands Pinot Gris	

Small Plates

		Beer & wine matches	
soup of the Day sourdough, salted butter	V GF available		£5.25
Beetroot Panna Cotta beetroot carpaccio, salted fried walnuts	V GF	Yealands, Pinot Noir	£6.95
chicken & chorizo Scotch Egg saffron aioli, watercress		Paso del Sol, Sauv Blanc	£6.95
Pressed Pulled Ham Terrine home-made piccalilli, brioche	GF available ©	Charlie's Triple Hop IPA	£6.95
Crispy Duck & Spring Onion Dumplings hot & sour noodles, bean shoots, Asian greens		Smart Dog, Syrah	£7.25/£13.95
Pimms Cured Salmon cucumber jellies, minted mascarpone, citrus reduction	GF	Bascou, Picpoul de Pinet	£8.95

Sharing Plates

suitable for 2 – 3 people

		Beer & wine matches	
Artisan Breads & olives	V GF available		£5.95
Box Baked Garlic & Rosemary Camembert roast tomato & balsamic chutney, crudités, crusty sourdough	V GF available	Aspalls Cyder	£12.00
Seafood Board Pimms cured salmon, popcorn squid, chilli & lime fish cakes, Marie rose prawn bites, sweet chilli & coriander dip, lemon, rocket, focaccia	GF available	Condamine L'Evéque	£19.95
Pulled Pork Nachos fried flour tortilla, BBQ pulled pork, mozzarella, jalapenos, sour cream, coriander		Alta Vista, Malbec	£12.95

Salads

			Yealands, Sauv Blanc			
superfood salad quinoa, roast sweet potato, kale, broccoli, pomegranate, sun flower seeds, apple balsamic	V GF available	£6.95/£12.95		Allotment salad mixed salad, candied beetroot, purple carrots, heirloom tomatoes, honey mustard dressing	V GF	£6.95/£12.95
add: prawn cocktail bites	£4.50	add: garlic & lemon chicken breast	£4.50	add: breaded brie		£4.50
add: popcorn squid	£4.50	add: seared steak	£4.50			

We are proud to cook from fresh and do so as quickly as quality allows.

GF dish does not contain gluten (or can be modified to be so) V dishes are vegetarian. © available in half portions for children

Wheat and nuts are in daily use in our kitchen. All weights are approximate and are taken prior to cooking.

VAT is included at the current rate. For parties of 7 or more a discretionary 10% service charge will be added.

Food allergies & intolerances: before you order your food and drinks please speak to our staff if you have a food allergy or intolerance.

Pasta & grains

Primavera Risotto	✓ ☺	Youngs Special London Ale	£12.95
broad beans, peas, spinach, asparagus, lemon mascarpone			
Chicken Pappardelle		Picpool de Pinet	£14.50
chicken, chorizo, peas, garlic, white wine sauce			
Seafood Linguine	☺	Rioja, Santiago Rosado	£15.00
king prawns, squid, mussels, cherry tomatoes, chilli, garlic & parsley			

Beer & wine matches

Large Plates

Cumin Spiced Lamb cutlets	GF available	Yealands, Pinot Noir	£17.50
curried lamb samosa, Indian spiced lentils, sesame bok choy			
Fish and chips	☺	Charlie's Dry Hopped	£12.95
Beer battered cod, mushy peas, lemon & lime tartar sauce, chips			
Southern Fried Poussin	☺	Alta Vista, Malbec	£16.95
bbq beans, corn muffin, red-slaw, chips			
Confit of Smoked Pork	GF available	Youngs London Stout	£16.95
black pudding Scotch egg, caramelised pineapple, sweet potato bubble & squeak			

The grill		Upgrade to Sweet Potato Fries	£1.00
Dexter burger with Cheese & Bacon	£14.95	8oz Fillet Steak	GF £24.95
Dexter burger with Mac & Cheese	£16.95	10oz Ribeye steak	GF £20.95
Dexter burger with BBQ Pulled Pork	£16.95	10oz Dry-aged Sirloin steak	GF £21.95
All burgers have two beer fed Dexter Cattle burgers, black bun cheddar cheese, smoked bacon, lettuce, tomato, mustard mayo, slaw & chips		25oz Dry Aged Cote de Boeuf	GF £50.00
Buffalo Chicken Burger	£14.95	All steaks are served with grilled plum tomato, roasted field mushroom, watercress & chips	
Frank's "Hot" sauce, hash browns & blue cheese ranch		Sauces: Green Peppercorn, Béarnaise or Blue Cheese	£2.50
All our Burgers can be served in a Gluten Free Bun		Add: Popcorn Squid or Breaded Brie	£4.50

Seared Salmon Fillet	GF	Yealands, Pinot Gris	£16.95
crushed pink fir potatoes, samphire grass, warm truffle Hollandaise			
Braised Duck Confit	GF	Smart Dog, Syrah	£15.95
fondant potato, heritage carrots, lentil & pancetta jus			
Katsu Curry	✓ available GF available	Charlie's Triple Hopped	
Tempura Battered vegetables, Asian greens, cumin braised rice ✓			£11.95
Crispy chicken strips, Asian greens, cumin braised rice			£12.95
Panko King Prawns, Asian greens, cumin braised rice			£14.95

Sides All of our sides are £2.95

Fat Chips
Sweet Potato Fries
Green Salad

Truffled mac & cheese,
Cauliflower Cheese
Greens, Leeks & Peas

Puddings

chocolate Brownie Burger & chips	for 2 to share or a hungry 1	£9.50
doughnuts, chocolate brownie, kiwifruit, mango 'fries & ketchup'		

Mango & Passion Fruit Eton Mess £5.50
meringue, whipped cream, passion fruit, mango gel

Lemon Posset £5.50
orange shortbread & raspberries GF available

Blueberry Bakewell £5.50
blueberry compote, clotted cream

warm waffle £5.50
white chocolate gelato, balsamic & mint strawberries

Gelato £4.50
selection of gelato with chocolate cookies GF available

cheese board £7.95
selection of farmhouse cheese, artisan bread, chutney, crackers & celery GF available

Hot Drinks & night caps

Americano a smooth coffee that mixes an espresso shot with hot water £2.60

Espresso small in stature but intense in taste, our perfectly poured espresso packs a mighty punch £2.50

Flat white steamed milk over a shot of espresso, simple and satisfying

Latte it's simply made with espresso & fresh steamed milk. It's also simply delicious £3.10

Mocha an espresso coffee topped with our rich hot chocolate £3.30

Macchiato an espresso with a little milk £2.80

Selected loose leaf teas from Jeeves & Jericho £2.20
English breakfast, Earl of Grey, Mojito Mint,, Gunpowder Green, Red Berry Burst, Chamomile, China Jasmine

Hot chocolate a rich & milky hot chocolate £2.90

Single malt scotch whisky Glenmorangie, Glenfiddich, Dalwhinnie, Laphroaig. 25ml £3.50

Courvoisier Cognac VS 25ml £2.30

Remy Martin VSOP fine Champagne cognac 25ml £3.50

Port Club ruby port 50ml £3.00

Tia Maria rum and coffee liquor 25ml £2.30

Lunch Menu

Available Monday to Friday 12 noon to 5.30 pm

Sandwiches

Available on thick cut white or granary,
served with either chips or soup

Honey & Mustard Glazed Ham £7.95

tomato chutney and rocket

Haddock fish finger £6.95

tartar sauce, baby gem

Chicken & Bacon Club £7.95

pesto mayonnaise

Smoked salmon £7.95

lemon mascarpone

oven baked flat breads

Goat's cheese & Caramelised Red Onion £7.95

tomato and herb sauce, goats cheese & rocket

Caprese £7.95

tomato, mozzarella, basil

Chicken & Chorizo £8.95

sun dried tomato pesto & rocket

Market Menu

2 courses £12.95 and 3 courses £15.95

Small Plates

Soup of the Day GF available

sourdough, salted butter

Chilli Popcorn Squid GF

garlic, chilli & coriander

Superfood Salad v GF

quinoa, roast sweet potato, kale, broccoli, pomegranate, sun flower seeds, apple balsamic

Large Plates

Chicken Pappardelle

chorizo, peas, garlic, white wine sauce

Fish & chips

beer battered cod, mushy peas, lemon & lime tartar sauce, chips

Katsu Curry v GF

tempura battered vegetables, Asian greens, cumin braised rice

Puddings

Mango & Passion Fruit Eton Mess

meringue, whipped cream, passion fruit, mango gel

Blueberry Bakewell

blueberry compote, clotted cream

Gelato Ariela

Ariela's special gelato and sorbets