
GRAZING

Artisan Bread , balsamic & extra virgin oil, marinated olives (v) (gfa)	4.5
Honey Mustard Glazed Sausages	5
Garlic & Thyme Box Baked Camembert , crusty baguette, red onion jam, celery (v) (gfa)	12
Meat Board - potted beef, scotch egg, rare roast beef, honey glazed sausages, piccalilli, chutney, crusty bread	18
Mezze Board - halloumi, falafels, flatbread, hummus, feta, olive & sundried tomato salad, aubergine dip (v) (gfa)	16
Cheese Board - (please ask for our list, choose 3 or 6) bread, sourdough crackers, quince jelly, celery, red onion chutney (gfa)	8/15

SMALL PLATES

Our Kitchen Soup w/ artisan bread (v) (gfa)	5
Lemon Pepper Squid , confit garlic mayo (gf)	6.5
'Golden Cross' Goat's Cheese Open Tart , creamed leeks & chervil, rocket (v)	6.5
Pulled Beef Brisket Bonbons w/ remoulade	6.5
Potted Smoked Mackerel , herbed potato salad, sourdough toasts	7
Chicken & Chorizo Scotch Egg w/tomato chutney	6.5
Portobello Mushrooms on Toast , Oxford Blue, balsamic, watercress (v) (gfa)	7
Classic Bubble & Squeak , crispy pancetta, poached egg, Hollandaise	6.5/12



Wheat & nuts are in daily use in our kitchen. If you have a food allergy or intolerance, please speak to a member of staff before you order your food or drinks. All weights are approximate & are taken prior to cooking. (gf) dishes are gluten free & (gfa) have a gluten free option available. (v) dishes are vegetarian. (ve) dishes are vegan. VAT is included at the current rate. 🌶️ dishes are spicy.

LARGE PLATES

Salmon, Prawn & Dill Fishcake , wilted gem, lemon butter sauce	6.5/12
Butternut Squash, Chickpea & Coconut Thai Green Curry , bok choy, sticky rice (v) (gf) 🌶️	13
Add Chicken + 3.5 Add King Prawns + 4	
Pulled Longhorn Beef Brisket Pie , creamed mash, buttered kale	13
Grilled Hake , crushed garlic potatoes, Provençale mussels, courgette ribbons (gf)	16
Rare Breed Pork Sausages , mash, red wine gravy, crispy onions	12
Roast Lemon & Rosemary Half Chicken , garlic aioli, watercress, fat chips*	13
II Hour Slow Braised Pork Belly , caramelised apple, cavolo nero, gratin Dauphinoise, cider jus (gf)	16
Beer Battered Fillet of Cod , fat chips, mushy peas, tartare*	13
Spiced Sweet Potato & Vegetable Tagine , cauliflower couscous, flatbread, lemon yoghurt (v)	13
Smoked Haddock & King Prawn Pie , Cheddar mash, buttered greens, sourdough (gfa)	14
30 Day Dry-aged 12oz Sirloin Steak On The Bone , fat chips, watercress, Béarnaise* (gf)	24
30 Day Dry-aged 10oz Ribeye Steak , fat chips, watercress, Béarnaise* (gf)	22
*Upgrade to Sweet Potato Fries +1	

BURGERS

Dexter Burger , 28 day beer-fed beef, Swiss cheese, dry cured bacon, fat chips, mustard mayo slaw* (gfa)	14
Falafel Burger , pickled cucumber, tzatziki, fat chips, slaw* (v)	13
Buttermilk Chicken Burger , hot sauce, hash browns, fat chips, slaw* 🌶️	14

PASTA & SALAD

Superfood Salad , kale, cashew nuts, pomegranate, parsley, spinach, sweet potato, grapefruit dressing (ve) (gf)	7/13
Caesar Salad , baby gem, Parmesan, garlic croutons, anchovies, soft boiled egg (gfa)	7/13
Add Grilled Chicken or Halloumi +3.5	
Seafood Linguine , king prawns, squid, mussels, garlic, chilli, parsley, cherry tomatoes	14
Mediterranean Vegetable Penne , caramelised red onion, Roquette pesto (v)	13

SIDES

- Fat Chips • Garlic Greens • Mixed Leaves • Broccoli, w/ chilli breadcrumbs • Macaroni Cheese
- Sweet Potato Fries

WHITE

DRY & ELEGANT

Sauvignon Blanc, Paso del Sol, Terramater, *Chile*

Delicately aromatic, plenty of citrus fruit.

175ml 4.5 | 250ml 6.2 | Bottle 17.5

Rioja Blanco, Rioja Santiago, *Spain*

Crisp & refreshing; intense floral, hint of herbs, invigorating finish.

175ml 5 | 250ml 7.2 | Bottle 20.5

Sauvignon Blanc, Land Made, Yealands, *New Zealand*

Notes of stone fruit, guava & fresh herbs.

175ml 6.5 | 250ml 9.5 | Bottle 26.5

Gavi, Balbi Soprani, *Italy*

Intense citrus zest & plenty of minerality.

175ml 6.5 | 250ml 9 | Bottle 26

RICH & LUXURIOUS

Pouilly-Fuissé, Baronne du Châtelard, *France*

Beautifully complex & elegant. Rich & creamy texture.

Bottle 40

Chardonnay, Paso del Sol, Terramater, *Chile*

Rounded, soft & full of lemon fruit.

175ml 5.5 | 250ml 7.9 | Bottle 22.5

Chablis, William Fevre, *France*

Baked citrus, white peach, floral & mineral notes.

Bottle 36

AROMATIC & FRUITY

Viognier, Patriarche Père Fils, *France*

Golden & full with delicate floral & peach aromas.

175ml 5.4 | 250ml 7.8 | Bottle 22

Verdejo, Vega de la Reina, *Spain*

Intensely fruity, white peach & delicate herbaceous notes. Crisp & refreshing finish.

175ml 5.5 | 250ml 7.9 | Bottle 22.5

Albariño, Bodegas Eidosela, Rías Baixas, *Spain*

Forward fruit showing hints of apricot stones & minerals.

Bottle 28.5

FRESH & CRISP

Picpoul de Pinet, Cuvée Basco, *France*

Known as the 'lip stinger'; vibrant acidity & refreshing citrus hints.

175ml 5.5 | 250ml 7.9 | Bottle 22.5

Pinot Grigio, Villa Borghetti, *Italy*

Ripe fruit, refreshingly easy to drink.

175ml 4.5 | 250ml 6.2 | Bottle 17.5

Fiano Pietrariccia, Surani, Puglia, *Italy*

Beautifully elegant; touch of lime & cushion of honey.

175ml 5.2 | 250ml 7.5 | Bottle 21

Pecorino, Caparrone, Colline Pecaesi, Abruzzo, *Italy*

Delicate flora, stone fruit & citrus with nutty, mineral hints.

Bottle 27

RED

SOFT & SMOOTH

Merlot, Vineyard Reserve, Terramater, *Chile*

Lush, plummy, with excellent backbone & acidity.

175ml 5 | 250ml 7.2 | Bottle 20.5

Malbec, Alta Vista Classic, *Argentina*

Berry fruits, hint of smokiness & fantastically smooth to drink.

175ml 5.5 | 250ml 7.9 | Bottle 22.5

Pinot Noir, Land Made, Yealands, *New Zealand*

Brimming with lifted aromatics, showing red cherry fruit & savoury spice.

175ml 7.5 | 250ml 10.5 | Bottle 30

SPICY & WARM

Pinotage, Franschoek Cellar 'Stone Bridge', *South Africa*

Black cherry & raspberry with a savoury, oak finish.

175ml 5 | 250ml 7.2 | Bottle 20.5

Primitivo, Conviviale, Salento, Puglia, *Italy*

Rich, concentrated with silky plum, cherry, fig & sweet spice.

175ml 5.7 | 250ml 7.9 | Bottle 23

Rioja Reserva, Rioja Santiago, *Spain*

Complex red & black fruit with generous spice & vanilla. Perfectly balanced & velvet smooth.

175ml 6.2 | 250ml 8.9 | Bottle 25.5

Côtes du Rhône, M. Chapoutier, Rhône, *France*

Juicy, powerful & fruity with blackcurrant, raspberry & white pepper.

Bottle 27.5

BRIGHT & JUICY

Cabernet Sauvignon Réserve, Old Vines, Le Sanglier de la

Montagne, *France*

Full-bodied, forest fruit, hint of mint. 175ml 4.5 | 250ml 7.5 | Bottle 17.5

Pinot Noir, Parlez Vous La Loire? *France*

Delicate & fruity with soft tannins, cherry & raspberry notes.

175ml 5.4 | 250ml 7.6 | Bottle 21.7

Rioja Joven Tempranillo, Rioja Santiago, *Spain*

Rounded, well balanced, full of red fruit & subtle spice.

175ml 5 | 250ml 7.5 | Bottle 21

Merlot, Le Collezioni, Pasqua, *Italy*

Inviting scents of blackcurrants, plums & herbaceous notes.

175ml 4.5 | 250ml 6.5 | Bottle 18

DEEP & RICH

Carmenère, Limited Reserve, Terramater, *Chile*

Smooth & complex, brimming with juicy fruit & savoury notes.

175ml 6.8 | 250ml 9.7 | Bottle 27.5

Malbec Terroir Selection, Alta Vista, *Argentina*

Intensely powerful with complex fruit & a minty finish.

Bottle 39

Valpolicella Superiore Ripasso, Villa Borghetti, *Italy*

Rich, full-bodied, intense wild cherry, redcurrant & hints of toasting.

175ml 7.2 | 250ml 10.2 | Bottle 29

ROSÉ

Pinot Grigio Rosé, Villa Borghetti, *Italy*

Refreshingly crisp & delicate with hints of summer fruit.

175ml 5.2 | 250ml 7.2 | Bottle 20.5

Provence Rosé, Diamarine, Côteaux Varois, *France*

Expressive, harmonious rosé wine with hints of watermelon.

175ml 5.8 | 250ml 8.3 | Bottle 23.5

Rioja Rosado, Rioja Santiago, *Spain*

Light, fruity & refreshing, cherry pink with aromas of strawberry.

175ml 5.5 | 250ml 7.5 | Bottle 21.5

All our wines by the glass are available as 125ml