

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)	15
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
Salmon, Prawn & Dill Fishcake , wilted gem, lemon butter sauce	6.5
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
Pork & Black Pudding Scotch Egg w/piccalilli	6.5
Portobello Mushrooms on Toast , Oxford Blue, balsamic, watercress (v) (gfa)	7
Classic Bubble & Squeak , crispy pancetta, poached egg, Hollandaise	6.5

LARGE PLATES

Pulled Longhorn Beef Brisket Pie , creamed mash, buttered kale	14
Butternut Squash, Chickpea & Coconut Thai Green Curry , bok choy, sticky rice (v) (gf) 🍲	13
Grilled Hake , crushed new potatoes, Provençale prawns, green salsa (gf)	16
Rare Breed Pork Sausages , mash, red wine gravy, crispy onions	12
Steamed Mussels w/ sourdough (cream, white wine & garlic or Thai green) (gfa)	7/13
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
Dexter Burger , beer-fed beef, Swiss cheese, dry cured bacon, pickle, fat chips, slaw* (gfa)	13
Aubergine & Halloumi Burger , lime & coriander salsa, fat chips, slaw* (v) (gfa)	12
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

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)	7/12
Add Grilled Chicken or Halloumi to your Superfood/ Caesar salad	+3.5
Seafood Linguine , king prawns, squid, mussels, garlic, chilli, parsley, cherry tomatoes	14
Red Pepper & Goat's Cheese Cannelloni , shaved fennel, sun dried tomato & rocket (v)	13

SIDES

• Fat Chips • Garlic Greens • Mixed Leaves • Broccoli, w/ chilli breadcrumbs • Macaroni Cheese

Sweet Potato Fries

3

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.



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

Chardonnay, The Stump Jump, McLaren Vale, *Australia*

Citrusy blossom mix, with white peaches and nectarines.

Bottle 36

Chablis, Domaine Louis Michel, *France*

White fruit, peach & apricot, underpinned by a mineral structure.

Bottle 36

Chardonnay, Paso del Sol, Terramater, *Chile*

Rounded, soft & full of lemon fruit. 175ml 5.5 | 250ml 7.9 | Bottle 22.5

AROMATIC & FRUITY

Viognier, Codamine l'Évêque, Côtes de Thongue, Bascou, *France*

Silky wine with fragrant apricot fruit. Small family producer.

175ml 6 | 250ml 8.5 | Bottle 24.5

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 Bascou, *France*

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

75ml 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

Sancerre, Domaine Daulny, Loire Valley, *France*

Classic flinty character, white peach & grapefruit flavours.

Bottle 21

Bacchus, Chapel Down, Tenterden, *England*

Clean & crisp, flavours of gooseberry & nettle, long, refreshing finish.

Bottle 36.5

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

Syrah, Smart Dog, JP Ramos, *Portugal*

Bursting with character, notes of lavender, chocolate & spices.

175ml 5.5 | 250ml 7.9 | Bottle 22.5

Primitivo, Lapaccio Estate, Salento, *Italy*

Harmonious ripe cherry & plum with a warming supple finish.

175ml 5.5 | 250ml 7.9 | Bottle 22.5

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

BRIGHT & JUICY

Merlot, La Borie, Caves Foncalieu, Pays d'Oc, *France*

Juicy & fruity red with a pepper grunt.

175ml 4.3 | 250ml 6 | Bottle 17.2

Cabernet Sauvignon Réserve, Old Vines, Le Sanglier de la

Montagne, *France*

Full-bodied, forest fruit, hint of mint. 175ml 4.3 | 250ml 6 | Bottle 17.2

Pinot Noir, Domaine Lagrange Le Haut, *France*

Smooth, fresh & cherry-fruited.

175ml 5.4 | 250ml 7.6 | Bottle 21.7

Tempranillo Blend, The Sticks and Stones, McLaren Vale, *Australia*

Seriously complex with flavours of dark fruits.

Bottle 39.5

Merlot, Le Collezioni, Pasqua, *Italy*

Inviting scents of blackcurrants, plums & herbaceous notes.

175ml 4.5 | 250ml 6.5 | Bottle 18

DEEP & RICH

Shiraz, The Stump Jump, McLaren Vale, *Australia*

Juicy, ripe plums, blackcurrant & a twist of black pepper.

175ml 5.5 | 250ml 7.9 | Bottle 22.5

Malbec, Alta Vista Premium, *Argentina*

Deliciously full bodied & concentrated with a smoky finish.

Bottle 28

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