



OUR MENU, YOUR WAY



OYSTERS - Fresh & Baked

Maldon Rock Oysters served with Shallots, Vinegar & Tabasco 3.5 each

Maldon Rock Oysters served with Kombu Oil and Pickled Daikon Radish 3.6 each

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Three oysters served baked with herb Butter Rockefeller Style 12



SHARING BOARDS

CHARCUTERIE BOARD 19

Selection of Cured Meats served with fresh bread, piccalilli pickles & olives

ANTIPASTO BOARD 18

Chargrilled Vegetables & Mediterranean Dips served with fresh bread & olives

CHEESE BOARD 19

Blue Murder | Driftwood | Mayfield |

served with fresh homemade crackers, piccalilli, bread and chutney



All bread, crackers and chutneys are made in house

Some of our Cheeses are unpasteurised.

SIDES

Skinny Fries 5.5

Triple Cooked Chips 6.5

Creamy Mash Potato 6.5

Cauliflower Cheese 6.5

Mixed Side Salad 5

Tenderstem Broccoli 5



Olives and Cornichons 4 **GF DF V VG**

Sourdough Bread with Balsamic vinegar and Oil 4.5 **GFA DF V VG**

STARTERS



Leek and Potato Soup, Homemade Bread and Butter 10 **V VG**

Mushroom Parfait, Pickles and Toasted Sourdough 10 **GFA V**

Dressed Beetroot with Goats Cheese, Herb Mousse and Grated Walnuts 12 **GF DF**

Crab Tart, Kohlrabi Apple and Brown Crab Mayonnaise 13 **DF**

Peppered Short Rib with Celeriac Puree and Crispy Onions 12 **GF DF**

Salmon Gravlox with Quail Egg, Endive Salad and Honey Mustard Dressing 12 **GF DF**

Butternut Squash Gnocchi with Parmesan Cream, Crispy Sage, and Pumpkin Seeds 11 **V**

(Gnocchi can be served as a main) 22

MAIN COURSES



Miso Glazed Hispi Cabbage with Celeriac Puree, Jerusalem Artichoke and Wild Mushrooms 20 **GF DF V VG**

BBQ Lamb Rump, Confit Potatoes, Cauliflower Purree, Roasted Courgettes and Tarragon Jus 28 **GF**

Pork Chop with Creamy Mash Potatoes, Savoy Cabbage & Wholegrain Mustard Sauce 22 **GF**

Rabbit & Chestnut Ragu with Rigatoni Pasta and Stuffed Rabbit Loin 20

Venison Stew with Creamy Mash Potato 21

Bouillabaisse, Hake, Salmon Mussels, Saffron Potatoes 22

Pheasant and Mushroom Ballotine Wrapped in Bacon with Pearl Barley and Root Vegetable Risotto 22

Herb Crusted Hake with Ham Hock and Potato Terrine with Rainbow Chard 23

Bar Grilled Flat Iron Steak, Heirloom Tomato and Rocket Salad **GF DFA**

Choice of Skinny or Chunky Chips and Peppercorn Sauce or Cafe De Paris Butter 32

All prices include VAT. Please note that a discretionary service charge of 12% will be added to your bill and 13% for tables of 5 and over.

Please make us aware of any dietary requirements, allergies or intolerance's, we are happy to help and advise.



AND TO FINISH.....



Warm Apple & Pecan Cake 12

Served with Creme Fraiche

Treacle Tart 10

with Clotted Cream

Blue Murder Cheese 10 **GFA**

Semi-soft blue cheese served with our Homemade Crackers & Chutney

Affogato 11 **GFA**

Vanilla Ice Cream, Espresso, Chocolate Macaron a Choice of Frangelico, limoncello or Amaretto. Have Baileys for a £1 surcharge.

Caramelized White Chocolate Fondant 12

Served with Salted Caramel Ice Cream

Dark Chocolate Brioche Bread & Butter Pudding 10

Clotted Cream, Brulee Crust

Cherries and Chocolate 11

Dark Chocolate Sorbet, chocolate sponge , cursed cherries, chantilly cream and cherry gel.



Dessert Wines

	50ml	100ml
Noble Mud Pie	9	18
An Australian wine that pairs beautifully with our Cheese		
Astruc Muscat	7	14
A spiced and citrus flavored French desert wine, that pairs well with most desert choices		
Lions Sauternes	9	18
A French dessert wine that is simply a must to compliment our Bread Pudding or cheesecake		
Valpolicella DOC Bertani (Red)	9	18
An unusual Italian red dessert wine that when paired with the cheese board, will delight.		
Vidal Icewine	12	24
A Canadian Icewine with clean fruit flavours of peach, pear juice, tangerine and a drizzle of honey to excite the palate.		

Digestifs

	25ml	50ml
Remy Martin XO Cognac	14	28
Hennessy VS Cognac	4.75	9.5
Hennessy XO Cognac	15	30
Liqueur Coffee including Irish, Italian, Russian or a choice of your own	8	



Lunch Menu

Sourdough Bread with Balsamic Vinegar and Oil 4.5 GFA DF V VG

Leek and Potato Soup, Homemade Bread and Butter 10 V VG

Mushroom & Poached Eggs on Toasted Sourdough 12.5

Eggs Benedict With Choice of Cured Salmon, Smoked Bacon or Ham 12.5

Salmon Gravlax With Quail Eggs, Endive Salad, Honey Mustard Dressing 13 GF

Homemade Runny Scotch Egg, Piccalilli 10

Crab Tart, Kohlrabi Apple & Brown Crab Mayonnaise 13 DF

Cumberland Sausages, Creamy Mash and Onion Gravy 18

Steak and Ale Pie with Creamy Mash, Tenderstem 22

Verdigris Club Sandwich with Homemade Crisps 12

Bouillabaisse, Hake, Salmon, Mussels, Saffron Potatoes 22

Dessert

All served with your choice of Coffee or Tea

Homemade Treacle Tart with Clotted Cream 10

Warm Apple & Pecan Cake 10

Side Dishes

Skinny Fries 5.5 l Triple cooked Chips 6.5 l Cauliflower Cheese 6.5

Mixed Side Salad 5 l Tenderstem Broccoli 5 l Hispi Cabbage 7





OYSTERS - Fresh & Baked

Maldon Rock Oysters served with Shallot Vinegar & Tabasco 3.5 DF GF

Maldon Rock Oysters served with Kombu Oil and Pickled Daikon Radish 3.6 DF GF

Three oysters served baked with Herb Butter and Crumb Rockefeller Style 12 DF

SHARING PLATES & BOARDS

Homemade Bread & Butter 2 GFA

Selection of Homemade Breads and Butters 6.5

Hand-cut Triple Cooked Chips & Garlic Mayonnaise 6.5 GF DF

Skinny Fries 5.5 GF DF

Halloumi Fries & Sweet Chili 9 Vg

Sticky Chorizo Bites with Honey & Soy 9

Sticky Pork Belly Bites, Honey & Chilli 10 DF

Mini Fishcakes with Tartare Sauce 9

Burrata with Chorizo, Nduja and Sourdough Toast 12

Crispy Chilli Beef 10 DF

Crème Brûlée Tarts 10

CHARCUTERIE BOARD 19

Selection of Cured Meats served with fresh bread, pickles & olives GFA DF

ANTIPASTO BOARD 18

Chargrilled Vegetables | Mediterranean Dips served with fresh bread & olives GFA

CHEESE BOARD 19

Blue Cheese | Driftwood Goat | Mayfield

served with homemade chutney, celery, grapes & crackers GFA

Fresh homemade crackers, bread and chutney

All bread, crackers and chutneys are made in house.

All prices include VAT

Please note that a discretionary service charge of 12% will be included on your bill
Please make us aware of any dietary requirements, allergies or intolerance's, we are happy to help and advise



SUNDAY LUNCH MENU



OYSTERS - Fresh & Baked

- Maldon Rock Oysters served with Shallot Vinegar & Tabasco 3.5 each **GF DF**
Maldon Rock Oysters served with Kombu Oil and Pickled Daikon Radish 3.6 each **GF DF**
Three oysters served baked with herb Butter Rockefeller Style 12

STARTERS



- Leek and Potato Soup with Homemade Bread and Butter 10 **V VG**
Mushroom Parfait, Pickles and Toasted Sourdough 12 **GFA**
Salmon Gravlox with Quail Eggs and a Honey Mustard Dressing 12 **GF DF**
Butternut Squash Gnocchi with Parmesan Cream, Crispy Sage, and Pumpkin Seeds 11 **V**
Crab Tart, Kohlrabi Apple and Brown Crab Mayonnaise 13 **DF**

MAIN COURSES



- Roasted Rump of Beef from Dumfries, Scotland, Roast Gravy 24 **GFA DFA**
Roast Leg of Lamb 24 **GFA DFA**
Mixed Roast 27 **GFA DFA**
All Of The Above Served With Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables and Cauliflower Cheese
Bouillabaisse, Cod, Salmon Mussels, Saffron Potatoes 22
Miso Glazed Hispi Cabbage with Celeriac Puree, Jerusalem Artichoke and Wild Mushrooms 18 **GF DF V VG**
Burrata Caprese Salad 19 **GF V**
Fillet of Cod, Crushed New Potatoes, Sea Herbs and Caviar Butter Sauce 24 **GF**



OUR MENU, YOUR WAY



SIDES

Buttered Greens 6.50 **GF DFA V**

Triple Cooked Chips 6 .5 **GF DF V**

Cauliflower Cheese 6.5 **V**

Roast Potatoes 7 **GF DF V**



DESSERTS

Sunday Cheese, Chutneys, Crackers & Breads 9 **GFA**
(Some of our Cheeses are unpasteurized)

Warm Apple & Pecan Cake, Served with Creme Fraiche 10

Affogato, Homemade Vanilla Ice Cream, Amaretti Biscuit, Amaretto 11 **GFA**

Caramel Chocolate Fondant, Served with Salted Caramel Ice Cream 12

Brioche Bread & Butter Pudding, Brulee Crust & Clotted Cream 10 **V**