



## 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

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 Gravlax 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 Bacon, Butter Bean, Leek and Cider Cream Sauce 23

Bar Grilled Flat Iron Steak, with Dauphinoise Potato **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.*

**Noble Mud Pie**

50ml 100ml

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 I Mediterranean Dips served with fresh bread & olives GFA**

### CHEESE BOARD 19

**Blue Cheese I Driftwood Goat I 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 Gravlax 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**