



À LA CARTE

APPETIZERS

- Skin-on chips (v) £3
- Marinated Kalamata olives (v) £3.50
- Artisan bread, marinated Kalamata olives & herb infused olive oil (v) £4.50
- Hummus & grilled flat bread (v) £5
- Aspen fries, Parmesan & truffle (v) £5
- Suffolk pork pie & piccalilli £5
- Sausage roll & English mustard £5
- Scotch egg £5

BAR SNACKS/ LIGHT BITES

- Soup of the day & artisan bread (v) £6
- French Brie, mushroom duxelle bruschetta, truffle oil & cranberry salad (v) £7
- Seared squid, chickpeas, spinach, red pepper Coulis & papadum £7.50
- Hampshire Oxtail, butternut squash purée & crispy parsnips £7.50
- Free range chicken and smoked chorizo croquettes, braised leeks & sweet potato purée £7.50

MAIN COURSES

- Goats' cheese, chicory, pickled beetroot & candied walnut salad (v) £10
- Cider & herb batter North Sea haddock, skin-on chips, pea purée & tartare £13
- Suffolk & Hampshire trio of sausages, olive oil mash, bacon, winter vegetables & jus £13
(Pork & leek, lamb & mint & Cumberland sausage)
- Wild mushroom, chestnut & leek Wellington, olive oil mash and winter vegetables (v) £14
- Beef & London Pride pie, olive oil mash and winter vegetables £14
- 8 oz Beef burger on a brioche bun, Gorgonzola, mushroom, red onion chutney & skin-on chips £14
- 10 oz grass fed Rump of beef, triple cooked chips, broccolini, vine tomatoes & peppercorn sauce £21

Catch of the day from our shores (see the board)

DESSERTS

- Bramley apple & tangerine crumble, crème anglaise £6
 - Passion fruit panna cotta & cranberry compote £6
 - Sticky Toffee pudding & honeycomb ice-cream £7.50
 - Belgian chocolate crème brûlée & vanilla ice-cream £8
 - Selection of ice-creams & sorbets (3 scoops) £6
- (Vanilla, Chocolate, Strawberry, Honeycomb, Rum and Raisin ice-cream // Gin, Mango, Lemon sorbet)



* All dishes may contain traces of nuts and fish dishes may contain small bones.

Please ask for further allergen advice. We cook fresh to order and therefore thank you for your patience. (v) = Vegetarian / (vg) = Vegan