

ALL DAY MENU

NIBBLES

Marinated Olives (pb)	4.5	Warm Artisan Sourdough; whipped confit garlic butter, olive oil & balsamic (v)(pbo)	5.5
Butchers Pork Scratchings; spiced apple sauce	4.5	Beer-Battered Pickle Fries; marmite mayonnaise	5
Asian Spiced Pork Belly Bites; pickled shallots & toasted sesame seeds	8	Crispy Halloumi Fries; chilli & coriander jam (v)	8

STARTERS

Soup of the Day; artisan sourdough roll, whipped Maldon sea salted butter (v)(pbo)	7
Classic Moules Marinière; organic mussels with white wine & garlic, artisan sourdough	8.5 / 16.5
Crispy Smoked Sea Salt & Pepper Squid; aioli, grilled lemon	8
Pumpkin & Sage Ravioli; spiced coconut cream, toasted pine nuts, Italian hard cheese (v)(pbo)	8.5 / 16.5
British Venison & Beef Shin Terrine; lilliput capers, pickles, wholegrain mustard & mixed leaves	8.5
Moroccan Lamb Kofta; spiced yoghurt, roasted chickpeas, black olive tapenade, pomegranate	8
Baked Camembert For Two; rosemary, artisan sourdough, whipped confit garlic butter, red onion marmalade	17.5

MAINS

Slow-Cooked Lamb Shank; white bean & roasted tomato cassoulet, sautéed chard	22.5
Garlic & Herb Pork Belly Bonbon; dauphinoise potato, black pudding, braised leeks and carrots, red wine jus	17.5
Pan-Seared Seabass & Seafood Risotto; smoked salmon, mussels, king prawns, lobster bisque, Italian hard cheese, petit pois	18.5
Waldorf Salad; pink lady apple, celery, grapes, walnuts, baby gem lettuce, chive mayonnaise (pb) ~ add crispy buttermilk chicken +5 ~ ~ add blackstick blue cheese (v) +3 ~	11.5
Aromatic Thai Green Curry; coconut, pak choi, bell pepper, baby corn, sugarsnap peas, pea & coriander jasmine rice (pbo) ~ add pan-seared seabass +5 ~ ~ add corn-fed chicken +5 ~ ~ add king prawns +5 ~	12

CLASSICS

Brewpoint Beer-Battered Cod & Chips; mushy peas, tartare sauce	17.5
Honey & Mustard Glazed Bacon Loin Chops; fried hens eggs, chunky chips, golden beetroot piccalilli	15.5
Homemade Shortcrust Beef Brisket Pie; mashed potato, seasonal vegetables, beef & red wine gravy ~ cheddar cheese mash +1.5 ~ ~ colcannon mash +1.5 ~ ~ wholegrain mustard mash +1.5 ~	16.5
Olde English Sausage & Mash; seasonal vegetables, red wine gravy ~ cheddar cheese mash +1.5 ~ ~ colcannon mash +1.5 ~ ~ wholegrain mustard mash +1.5 ~	13.5
Corn-Fed Tarragon Chicken Pappardelle; leeks, creamy white wine & tarragon sauce	16.5

GRILL

~ burgers are served in a brioche bun with skinny fries, baby gem salad, and house slaw ~	
Chuck Steak Burger; Emmental cheese, chilli jam, aioli ~ add streaky bacon +1 ~	16
Crispy Buttermilk Chicken Burger; chipotle mayo, jalapeños ~ add Emmental cheese +1 ~ ~ add streaky bacon +1 ~	16
Old Bay Celeriac Steak; warm Mediterranean pearl couscous salad, black olive tapenade, pickled fennel, verde sauce (pb)	14
Prime Aged Beef Steaks; chunky chips, roasted plum tomato, sautéed garlic mushrooms, baby gem & pickled shallot salad ~ 35-Day Aged Sirloin 100z	28.5
~ 21-Day Aged Black Angus Ribeye 8oz ~ add peppercorn sauce +2 ~ ~ add bernaise sauce +2 ~ ~ add Blacksticks blue cheese sauce +2.5 ~	26.5

SIDES

Skinny Fries (pb) / Chunky Chips (pb)	4.5	Braised Red Cabbage (pb)	4.5
/ Dauphinoise Potato (v) / Buttered Mash (v)(pbo)		Seasonal Vegetables (v) (pbo)	4.5
Truffle & Italian Hard Cheese Fries (v)	6.5	Green Salad; baby gem, pickled shallots, cucumber, roasted tomato, fresh herbs (pb)	4.5
Beer-Battered Onion Rings	4.5		
Mac & Cheese (v)	5.5		



Food allergies? Please advise your server or ask for a manager before ordering and use the QR code for full information. All dishes are prepared in a kitchen where all allergens are present, subsequently we cannot guarantee any to be 100% free of allergens. Fish and poultry may contain bones. Adults need around 2000kcal per day. Prices include VAT at the current rate. (v) vegetarian (vo) vegetarian option available (pb) plant-based ingredients (pbo) plant-based option available.