



SCAN ME



CONTACTLESS AND
CARD PAYMENTS
ONLY PLEASE

Thank you

NIBBLES

- Olives £5.70**
pitted gordal olives VE/GF
- Three Hills Focaccia £6.20**
rosemary and sea salt sourdough
focaccia, basil butter GF(a)/VE(a)
- Nduja and Butterbean Hummus £8**
radishes, celery, carrots GF/DF
- Crispy Enoki £8**
mushroom xo emulsion, chives

MILK BUNS (Lunch Only)

- all milk buns are served with
skinny fries or salad*
- White Crab £15**
lettuce, cucumber, citrus mayo
- Crispy Chicken £15**
lettuce, cucumber, citrus mayo
- Aubergine Schnitzel £14**
lettuce, cucumber, citrus mayo

STARTERS

- Red Pepper Gazpacho £8.50**
cucumber relish, three hills focaccia crostinis GF(a)/VE
- Garlic Butter King Prawns £12.50**
arrabbiata, Three Hills focaccia
- White Crab £14.00**
picked white crab, kohlrabi and apple slaw, citrus foam
- Duck Liver Parfait £12.00**
plum confit, almond liquor, almond praline, homemade brioche N
- Roasted Leek £9**
feta, basil pistou, toasted pine nuts N

MAINS

- 8oz Herefordshire Aged Sirloin Steak £35**
confit shallot, fried pickles, triple cooked chips GF/DF(a)
add peppercorn or stilton sauce £2.50
- British 6oz Steak Burger £19**
slaw, skinny fries, milk bun, iceberg, red onion, beef tomato, cheddar cheese, smoked streaky
bacon, burger sauce DF(a)/GF(a)
- Salt and Vinegar Battered Haddock £19.95**
triple cooked chips, dill creamed crushed peas, tartare sauce GF(a)/DF(a)
- Roasted Lamb Rump £31.00**
tenderstem, crushed new potatoes, peas, lemon and mint jus GF
- Beetroot and Goat Cheese Salad £24.00**
castle franco, dill, candied walnuts VEA
- Pan Fried Seabass £29.00**
Isle of Wight tomatoes, basil and fennel salad GF
- Wild Mushroom & Tarragon Rigatoni £26.00**
crispy enoki, pickled shemiji, tarragon mayo
- Broadbean & Leek Tart £20.00**
parsley, onion gravy VE

SIDES

- Skinny Fries | Homemade Slaw all £5**
- Crispy Crushed Potato Salad with Mushroom XO Mayonnaise and Chive | Mixed Vegetables | Triple Cooked Chips
| Tenderstem and Parsley Pistou all £6**

(Please ask your server for gluten or dairy free options)

V Vegetarian | VE Vegan | GF Gluten Free | DF Dairy Free | (a) Available - please ask | N Contains or may contain Nuts | S Sesame

Please notify your server of any allergies and/or dietary requirements.

A discretionary service charge of 10% is added to all bills. All service charges are paid to our service team



DESSERT MENU

Lavender Creme Brûlée £8
raspberries, lemon shortbread GF(a)

Dark Chocolate Tart £9
roasted figs, fig leaf ice cream

Chilled Rice Pudding £8
strawberries, brioche crumb, basil ice cream GF(a)

Poached Plum £8
frangipane, gin syrup & yoghurt ice cream VE(a)

Affogato £7.60
vanilla ice cream, espresso, chocolate chip biscotti GF

Saffron Ice cream Company
Ice Cream or Sorbet
1 scoop £3.30 | 2 scoops £6.20 | 3 scoops £8.10

British Cheeseboard £13.50 for 3 cheeses
crackers, red onion chutney, apple

Cambridge Blue - a double cream blue cheese with a mild, slightly salty, blue flavour

Vintage Godminster Cheddar- rich, strong and buttery cheddar

Smoked Norfolk Dapple- 12 hour cold smoked, creamy, nutty, cheddar style

HOT DRINKS

Americano **£3.50** | Cappuccino **£3.50** | Cafe Latte **£3.50** | Flat White **£3.50**
Macchiato **£2.65** | Espresso **£2.65** | Mocha **£3.50**
Hot Chocolate **£3.75** | Luxury Hot Chocolate **£5.50**

alternative milks £0.50

English Breakfast Tea | Earl Grey Tea **£3.50**

Herbal Tea **£3.50**
Peppermint | Chamomile | Green Tea | Cranberry & Raspberry | Lemon & Ginger

Liqueur Coffees **£12**
Tia Maria | Kahlua | Baileys | Jamesons

Please see our drinks menu for our selection of dessert wines and port

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