



Starters

Soup of the day

Served with Focaccia £6.5 (ve, gfa)

Focaccia to share

Olives, sun dried tomatoes, balsamic & rapeseed oil £10 (ve, gfa)

Smoked Salmon

Creame fraiche, lemon and capers £8 (gf)

Smoked Ham Hock Terrine

Piccalilli, sourdough & pea shoots £6.5 (gfa)

Tempura Vegetables

Wasabi mayonnaise & soy sauce £6.5 (plant based)

Mains

Beer Battered Haddock & Chips

Mushy peas, tartar sauce & lemon £18

Cider Battered Artichoke & Chips

Mushy peas, tartar sauce & lemon £17 (plant based)

Fish of the Day

Prawn, mussel & sweetcorn chowder £18 (gf)

Chicken Caesar Salad

Croutons, baby gem, crispy ham hock, poached egg & parmesan £16.5 (gfa)

Pan Fried Duck Breast

Creamed potato, chantenay carrots, button onion & pancetta sauce £20 (gf)

Shiitake Mushroom

Crispy tofu & broccoli stir fry, soy & chilli dressing, rice noodles £16.5 (plant based)

Dishes labelled with GF and DF can be requested when ordering. GF = Gluten Free DF = Dairy Free V = Vegetarian Ve = Vegan

Concerns about allergies & intolerances? Visit allergymenu.uk & enter the code BAN479

Please ask the Food and Beverage Team for allergen information, in order to make your own menu choice. Please note some products on the menu contain allergens and not all ingredients are listed. This product information may change due to suppliers therefore please make sure you ask for allergen information or inform us of your allergies/dietary requirements every time you make a purchase. You can access allergen information about our menu using the 'allergy menu' app or website <https://allergymenu.uk>. This information covers the 14 major allergens. If you are having difficulty viewing this please ask a member of our Team. Equipment in a restaurant/kitchen area is shared and cross contamination may occur, therefore some products may not be suitable for those with allergies. Allergens are only declared if they are intentionally added to a product.



From the Grill

Steaks are served with triple cooked chips, roasted tomatoes, flat mushroom, watercress and a choice of peppercorn sauce or garlic butter

8oz Sirloin Steak £28 (£10 supplement)

8oz Rump Steak £24 (£5 supplement)

Add sauteed Garlic King Prawns £4

Redefine Lamb Style Burger

Brioche style roll, pickle & sliced tomato, BBQ mayonnaise & fries £17 (plant based)

4oz Rump Steak Ciabatta

Sauteed onions & rocket, coleslaw & salad £16

Sandwiches / Jacket potatoes

All Sandwiches & Jacket Potatoes are served with Mustard Dressed Salad & Coleslaw

Dry Cure Bacon

Sliced tomato, lettuce & mayonnaise £11 (gfa)

Mature Cheddar

Red onion marmalade £10.5 (gfa)

Falafel Wrap

Tzatziki & pickled red cabbage £10.5 (plant based)

Roast Chicken

Sweet chilli mayonnaise £11.5 (gfa)

Egg Mayonnaise

Watercress £10.5 (gfa)

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Sides

Creamed Potato £4.5 (ve, gfa)

Buttered Carrots £4.5 (ve, gfa)

Fries £4.5 (plant based, gfa)

Triple Cooked Chips £4.5 (plant based)

Cider Battered Onion Rings £4.5 (plant based)

House Salad, Mustard Dressing £4.5 (ve, gfa)

Desserts

Warm Chocolate Brownie

Honeycomb & salted caramel ice cream £6.5 (ve)

Creme Brulee

Shortbread biscuit £6.5 (ve, gfa)

Selection of Ice Cream or Sorbets

Shortbread biscuit £6.5 (ve, gfa)

Apple & Blackberry Crumble

Vanilla Custard £6.5 (ve)

Affogato

Vanilla ice cream, espresso £6.5 (ve, gfa)

Plain / Fruit Scone

Served with clotted cream or coconut cream & strawberry jam £5.5 (ve poss, gfa)

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Beers & Ciders

Camden Hells Lager Draught Pint - £6.10

Camden Pale Ale Pint - £6.10

Becks bottle 330ml - £4

Peroni bottle 330ml - £4.50

Corona bottle 330ml - £4.50

Stella Artois bottle - £4.50

Old Mout bottle 500ml (Strawberry and Apple, Kiwi and Lime, Berries & Cherries) - £6.20

Aspalls Draught Suffolk Cider bottle - £5.50

Becks Blue 0% alcohol bottle 330ml - £4

Old mout Cherries and Berries 0% alcohol bottle 500ml - £6.20

Soft drinks

Franklin & Sons Traditional Style Soda 275ml £4.25

British Dandelion & handpicked Burdock with Star Anise

Valencian Orange and Pink Grapefruit with lemongrass

Ginger beer with malted Barley & a squeeze of lemon

Raspberry lemonade

Bottle Green - Elderflower Presse 275ml £4.25

On Draught 473ml £3.25

Coca Cola

Diet Coke

Schwepes lemonade

Kingsdown Water 330ml Still / Sparkling £2.75

Juices 250ml £2.75

Orange

Apple

Pineapple

Cranberry

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All Spirits Single £4 / Double £6

Absolut Vodka
Absolut Vanilla Vodka
Bacardi Blanco White Rum
The Kraken Rum
Jack Daniels
Monkey Shoulder Whisky
Southern Comfort
Malibu
Archers
Tequila

Gin & Tonic - Single £8.5 / Double £10.5

All gins re served with Fever Tree Light Tonic water as standard, please ask if you would prefer another fever tree Tonic to accompany your Gin.

Tanqueray

A smooth and delicious premium London dry Gin with an array of botanicals and a grapefruit peel edge

Bombay Sapphire

A perfect balance of ten hand selected exotic botanicals

Hendricks

Eleven botanicals are used along with unique infusions of cucumber and rose petals to create a wonderfully refreshing taste, with a floral aroma

Monkey 47

Containing 47 botanicals, a distinct sense of citrus and lavender notes accompany the botanical sweet aroma

Flavoured Gins & Tonic - Single £8.5 / Double £10.5

Whitley Neil Blood Orange
Arber Pineapple Gin
Whitley Neil Raspberry
Slingsby

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Red Wine 125ml/175ml/250ml/Bottle

Vina Cerrada Rioja Crianza, Spain £6.5/£8/£9.5/£28

Equino malbec, Argentina £7/£8/£10/£31

Cramele Recas Pinot Noir £6/£7/£8.5/£25

Via Alta Merlot, Chile £6/£7/£8.5/£25

White Wine 125ml/175ml/250ml/Bottle

Primli Soli Sauvignon Blanc, Venezie, Italy £6/£7/£8.5/£27

Rothschild Chardonnay, France £6.5/£7.5/£9.5/£29

Primli Soli Pinot Grigio, Italy £6/£7/£8.5/£27

Rose Wine 125ml/175ml/250ml/Bottle

Primli Soli Pinot Grigio Rose, Italy £6/£7/£8.5/£25

Charlie Zin White Zinfandel, California £6/£7/£8.5/£25

Prosecco 125ml/Bottle

Framiglia Botter Prosecco Extra Dry, Italy £7/£30

Framiglia Botter Rose Prosecco Extra Dry, Italy £7/£30

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