

If you have an allergy or intolerance, please speak to a team member before you order your food and drink.

Full allergen information is available on our website.

Adults need around 2000 kcal a day.

FOOD MENU

Whilst you wait...

ROSEMARY AND SEA SALT FOCACCIA V 4.00
brushed with confit garlic oil, served with The Estate Dairy's cultured butter 532 kcal

ITALIAN OLIVES VE 203 kcal 3.50
BLACK TRUFFLE CROQUETTES V* 309 kcal 3.50

CHARRED PADRÓN PEPPERS VE 3.50
with smoked paprika salt 61 kcal

STARTERS

SEARED WILD CAUGHT SCALLOPS 9.75
with minted mushy peas and chorizo jam 466 kcal

WHOLE BURRATA CHEESE V 9.00
with Romesco sauce and charred Padrón peppers 550 kcal

CRISPY SQUID 8.75
salt & pepper coating, pickled vegetables and nam jim dressing 469 kcal

BEEF RAGU AND MOZZARELLA ARANCINI 8.00
with truffle and Madeira mayonnaise 802 kcal

FRIED BUTTERMILK CHICKEN 8.00
crispy chicken thighs, chipotle mayonnaise and jalapeños 879 kcal

PIL PIL PRAWNS 9.25
sautéed in chilli, garlic and lemon butter. Served with charred sourdough 872 kcal

CHARRED TENDERSTEM® BROCCOLI VE 6.45
with a lemon dressing, Romesco sauce and toasted seeds 413 kcal

HAM HOCK & MUSTARD TERRINE 8.00
with a spiced pear chutney and charred sourdough 538 kcal

For two to share...

BAKED BRITISH CAMEMBERT V 13.25
drizzled with honey & thyme, served with red onion marmalade and charred sourdough 1138 kcal serves 2

MAINS

PAN-FRIED CHICKEN BREAST 15.50
with truffle creamed sweetcorn, potato terrine, spinach and sautéed Paris brown mushrooms 1147 kcal

MAPLE GLAZED PORK BELLY 16.50
with chorizo jam, paprika roast butternut squash and sweetcorn & lime salsa 1217 kcal

DUO OF DUCK 19.50
roast duck breast & confit of leg bon bon, carrot purée, Tenderstem® broccoli, potato terrine and red wine gravy 1483 kcal

GLAZED PULLED BEEF BURGER 16.45
topped with sticky pulled beef, Monterey Jack cheese, tomato & onion chutney on a toasted cream bun with seasoned skinny fries 1447 kcal

CHICKEN CAESAR SALAD 14.25
with little gem lettuce, crispy prosciutto ham, Gran Moravia cheese shavings and Caesar dressing 1050 kcal

CHICKEN, HAM HOCK & PEA PIE 14.50
with thyme-roasted new potatoes, seasonal vegetables & gravy 976 kcal

ALE-BATTERED FISH & CHIPS 15.00
with minted mushy peas and chunky tartare sauce 920 kcal

PAN-FRIED HAKE 16.75
with a warm tomato, green bean & olive salad and minted salsa verde 609 kcal

BLACK TRUFFLE PAPPARDELLE V 14.50
with Mascarpone cheese and white wine sauce with Paris brown mushrooms 876 kcal

BUTTERNUT SQUASH AND QUINOA SALAD VE 13.00
roasted butternut squash, Padrón peppers and quinoa with a teriyaki & ginger dressing 578 kcal

CHARGRILLED HARISSA AUBERGINE VE 14.25
with Kalamata olives, tabbouleh salad, houmous and dukkah spice 801 kcal

Adults need around 2000 kcal a day.

STEAKS

All our steaks are sourced from within the British Isles (with exception of the Argentinian ribeye of course) and aged for a minimum of 21 days on the bone. Served with confit tomato, triple cooked chips and buttermilk onion rings.

8oz RUMP 826 kcal

19.00

8oz SIRLOIN 849 kcal

22.00

8oz FILLET 861 kcal

28.50

12oz ARGENTINIAN RIBEYE 1393 kcal

31.00

For two to share...

16oz CHAUTEAUBRIAND 1721 kcal serves 2

61.00

Add a Sauce...

GREEN PEPPERCORN 100 kcal

2.50

BÉARNAISE V 309 kcal

2.50

BLACK TRUFFLE BUTTER V 361 kcal

2.50

Treat yourself...

MAC & CHEESE V 769 kcal

4.50

SIDES

SEASONAL VEGETABLES V 149 kcal

3.50

MAC & CHEESE V 769 kcal

4.50

GREEN SALAD V

3.00

SEASONED SKINNY FRIES VE* 384 kcal

3.50

TRUFFLE CREAMED

4.00

lemon dressing and Gran Moravia
cheese 194 kcal

CORN V 258 kcal

TRIPLE COOKED CHIPS VE* 248 kcal

3.95

CHARRED TENDERSTEM®

4.00

TRUFFLE & CHEESE FRIES V* 536 kcal

4.25

BROCCOLI VE 290 kcal

SANDWICHES

Available Monday - Friday, 12pm - 3pm

Served on a choice of thick cut white or brown bloomer
bread with pickled slaw and a dressed salad

**BRIE & SPICED PEAR
CHUTNEY** V

8.75

with little gem lettuce 975 kcal

CHICKEN & SMOKED STREAKY BACON 8.75

with little gem lettuce and sun-dried tomato
mayonnaise 944 kcal

BEER-BATTERED FISH FINGER

8.75

with tartare sauce, shredded little gem lettuce and
Gran Moravia cheese 879 kcal

GRILLED RUMP STEAK

9.75

with Béarnaise sauce and crispy shallots 751 kcal

DESSERTS

**CHOCOLATE &
PRALINE TORTE** VE

7.75

served with a cherry sorbet 504 kcal

**WARM STICKY
TOFFEE PUDDING** V

7.75

with ginger poached pear and
gingerbread ice cream 814 kcal

**PISTACHIO &
DAMSON BAKEWELL** V

7.75

served with a thyme roasted plum and
cherry sorbet 622 kcal

**DARK CHOCOLATE
BROWNIE** V

7.45

with vanilla ice cream, meringue chunks,
raspberries and raspberry purée 687 kcal

**BANANA & MISO
CARAMEL BOMB** V

9.45

banana ice cream encased in a dark
chocolate dome, with caramelised seeds
and honeycomb served with hot miso
caramel sauce 938 kcal

**WHITE CHOCOLATE
& PASSION FRUIT
BAKED ALASKA** V

9.25

served with passion fruit sauce 542 kcal

Allergen advice: Due to the way our food is prepared it is not possible to guarantee the absence of allergens in our meals and we do not make a "free from" claim. Our allergen information only states allergens if they are an ingredient of a product, we do not include "May contain" information. Our menu descriptions do not include all ingredients. We source fish from sustainable sources. V Suitable for vegetarians or vegetarian option available. VE Suitable for vegetarians and vegans. V/VE* we cannot guarantee that our vegetarian and vegan dishes have been cooked in dedicated vegetarian and vegan fryers. Please ask a member of our team for more information. Where we state weight, it's a raw weight and 1oz equals 28 grams. We regret that we cannot guarantee that our fish, chicken, pork, seafood or beef dishes do not contain bones or shell. Please speak to a member of our team should you have any concerns. Full allergen information is available from a member of our team or on our website. Calorie counts are for guidance only and are based on the complete dish/drink as listed on the menu, excluding any additional seasoning or sauces that may be added by the guest. Portion sizes may vary from the quantity on which the calculations have been based, therefore values may not be identical to those served in a particular pub.*