

ALL DAY MENU



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SMALL PLATES + STARTERS

DEEP FRIED SQUID <i>+ garlic mayonnaise</i>	6.5	ONION & GOAT'S CHEESE FILO BASKET (V) <i>+ black figs and rocket</i>	7
BURRATA & BRUSCHETTA (V) <i>+ pomegranate, pistachio and beetroot relish</i>	6.5	GNOCCHI (V) <i>+ roast squash, tenderstem broccoli, sage and ricotta</i>	7.5/14
PORK & HERB SAUSAGE ROLL	5	SALMON TARTARE <i>+ jerusalem artichoke crisps, heritage carrots and sorrel</i>	8
CAULIFLOWER MAC AND CHEESE (V)	5.5	POTTED HAM HOCK <i>+ piccalilli and sourdough</i>	7
SAUTÉED CHORIZO & NEW POTATOES <i>+ garlic and parsley</i>	6		

MAINS

BUTTERBEAN STEW (VG) <i>+ freekeh</i>	12	STEAK <i>(all served with béarnaise or bordelaise sauce & hand-cut chips)</i>	
ROAST COD <i>+ curly kale, bacon, chestnuts and shallots</i>	16	7 OZ HANGER	15
ROAST CORNISH SKATE <i>+ brown shrimp butter and creamy mash</i>	15	9 OZ SIRLOIN	24
CHICKEN PAILLARD <i>+ aubergine caponata and pine nuts</i>	15	SALAD	
SLOW COOKED WELSH LAMB SHOULDER <i>+ celeriac and potato gratin</i>	16	ROAST BEETROOT & CROWN PRINCE SQUASH (V) <i>+ stilton, muscat grapes and toasted almonds</i>	8/12
OLYMPIC DOG <i>+ fried onions, raclette and hand-cut chips</i>	10	HOT SMOKED SALMON NIÇOISE <i>+ boiled egg, anchovy, tomato and baby gem</i>	8/12
LONGHORN CHEESEBURGER <i>+ brioche bun, house mayo and hand-cut chips</i>	12.5	GRILLED CHICKEN & QUINOA <i>+ rocket, radish, pecans and tomato</i>	8/12

WEEKLY SPECIALS

ROASTED JERUSALEM ARTICHOKEs <i>+ purple cauliflower, chia seed dressing and hazelnuts</i>	7	FILLETS OF PLAICE <i>+ seaweed butter, crushed celeriac and spinach</i>	16
CHICKEN AND LEEK CROQUETTES <i>+ chorizo mayo</i>	6	PLUM GLAZED PARTRIDGE <i>+ foie gras toast, bread sauce and kale</i>	18

SIDES

MIXED LEAF SALAD (V)	4	CREAMY MASH (V)	4
CURLY KALE (V)	4	HAND-CUT CHIPS (V)	4
SAUTEED CHESTNUT MUSHROOMS (V) <i>+ garlic and parsley crumbs</i>	4	HERITAGE CARROTS (V) <i>+ caraway butter</i>	4

WINES OF THE WEEK

JULICHER ESTATE PINOT NOIR, MARLBOROUGH, NEW ZEALAND '13 GLASS £8.50, CARAFE £27, BOTTLE £40

EL QUINTANAL VERDEJO, RUEDA, SPAIN '16 GLASS £6.75, CARAFE £21.50, BOTTLE £33

MAISON WILLIAMS CHASE PAPILLON, LUBERON, FRANCE '14 GLASS £7, CARAFE £25, BOTTLE £35

COCKTAIL OF THE WEEK

THE FIRE OF MOSCOW £8

+ Absolut Elyx single estate vodka, lime juice, firey ginger beer and angostura bitters.