

DINNER



4PM – 9PM

• SHARING

SNACKS &

WARM BREAD (V)

OQS Cultured Butter

..... 4

BEEF BRISKET CROQUETTE

OQS Mayo

..... 5.5

COBBLE LANE SALAMI

Pickled Fennel

..... 8

PICCALILLI

CAULIFLOWER SALAD (V)

Carrot, Cucumber & Green Beans

..... 7

MUSHROOM PARFAIT (V)

Pickled Onion & Toast

..... 8

SMOKED MACKEREL

Sweet Pickled Cucumber & Horseradish

..... 8

PLATES

& SALADS

SALMON SALAD

Smoking Brother's Salmon with
Green Beans, Potatoes, Watercress,
Red Onion & Soft Boiled Egg

..... 15.5

HEALTH BOWL (VF)

Roasted & Raw Beetroot, Spelt,
Tenderstem Broccoli, Toasted
Walnuts, Pickled Blackberries &
Cavolo Nero

..... 11

Add Smoked Salmon... 5

Add English Halloumi... 4.5

ROASTED CAULIFLOWER (V)

With Creamed Leeks, Sautéed
Mushrooms, Spinach, Toasted Seeds
& Pickled Red Onion

..... 14

CHICKEN SCHNITZEL

With Pickled Fennel,
Cabbage Salad & Caesar Mayo

..... 14

Add Fried Egg... 2

PAN FRIED COD

With Brown Butter Gremolata
& Samphire

..... 22.5

STEAK & CHIPS

10oz Seared Rump with OQS Sauce
& Hand Cut Chips

..... 25

BRAISED LAMB

Slow Cooked Shoulder With Pearl
Barley, Turnips, Pumpkin, Savoy
Cabbage & Salsa Verde

..... 18

• SIDES

HAND CUT CHIPS (V) / TENDER STEM BROCCOLI (VF) / SALAD LEAVES (VF)
BUTTERED POTATOES (V) / ROASTED CARROTS WITH HERBS (VF)

..... 5

We are proud to work with some wonderful British suppliers including smoked salmon from Smoking Brothers, sustainably produced meat and poultry from HG Walter, charcuterie from Coble Lane Cured and dairy from Estate Dairy, St James Cheesemakers and Paxton & Whitfield.

We cannot guarantee the absence of allergens. Please inform a member of the team of any allergies. Allergen menu available. V= vegetarian, VF = vegan friendly. However, food is prepared in a kitchen where non-vegan food is prepared. A discretionary service charge of 12.5% will be added to your bill, all of which is shared between the team.