

DINNER



4PM - 9PM

STARTERS & SHARING

BREAD (V)

OQS Cultured Butter
..... 4

BEEF CROQUETTE

OQS Mayo
..... 6

COBBLE LANE SALAMI

with Pickled Fennel
..... 8

SMOKED MACKEREL PATE

with Soft Boiled Egg & Pickled Celeriac
..... 7

MUSHROOM PARFAIT (V)

Pickled Onion & Toast
..... 6

HAM HOCK TERRINE

with Piccalilli & Aioli
..... 8

**SMOKIN' BROTHERS
SMOKED SALMON**

with Dill Sourcream
..... 9.5

MAINS

DRY AGED SIRLOIN

8oz Grass-fed Hereford Sirloin Steak
with Bearnaise, Fries & Watercress
..... 30

GRILLED SEA BASS

with Sauce Vierge & Braised Fennel
..... 18

CHICKEN SCHNITZEL

with Pickled Fennel,
Cabbage Salad & Caesar Mayo
..... 15.5
Add Fried Egg... 2

**ROASTED
CAULIFLOWER (V)**

with Creamed Leeks, Sautéed
Mushrooms, Spinach, Toasted Seeds
& Pickled Red Onion
..... 14

PRESSED PORK SHOULDER

with Roasted & Pickled Turnip,
Braised Cabbage & Burnt Apple
Puree
..... 19.5

PAN FRIED COD

with Brown Butter Gremolata,
Samphire & Mushrooms
..... 22.5

PULLED HAM SALAD

with Green Beans, Potatoes,
Watercress, Red Onion & Soft Boiled
Egg
..... 13.5

**CHARRED BROCCOLI &
BEETROOT (VF)**

Roasted & Raw Beetroot,
Spelt, Broccoli Stems,
Toasted Almonds, Pickled
Blackberries & Cavolo Nero
..... 11
Add Smoked Salmon... 5
Add English Halloumi... 4.5

FISHCAKES

Pea Smash, Pickled Fennel Salad,
Aioli & Soft Boiled Egg
..... 15

**GRILLED GOAT'S CHEESE.
HONEY & THYME (V)**

with Spinach & Bitter Leaves, Roast
Pear, Orange Vinaigrette & Walnuts
..... 12

SIDES

**FRIES (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.