

DINNER



4PM - 9PM

SNACKS •

BREAD (V)

with OQS Cultured Butter
..... 4

WHIPPED COD'S ROE

with Vegetable Crudités
..... 7

COBBLE LANE SALAMI

with Pickled Fennel
..... 8

BEEF CROQUETTE

with OQS Sauce & Mayo
..... 6

STARTERS

GRILLED GOAT'S CHEESE SALAD

with Leaves, Roast Pear, Orange Vinaigrette &
Walnuts
..... 9

PRAWNS ON TOAST

with Chives & Garlic Butter
..... 12

BEETROOT CARPACCIO

with Horseradish Yoghurt, Beetroot Ketchup &
Toasted Seeds
..... 8

CHORIZO, OCTOPUS & POTATO

WARM SALAD

with Citrus Gremolata
..... 12

Add Fried Egg... 2

SMOKED SALMON

with Dill Crème Fraîche & Pickled Cucumber
..... 9.5

CHICKEN & HAM TERRINE

with Cornichons, Tarragon Mayo & Toast
..... 9

MAINS •

ROASTED CAULIFLOWER (V)

with Grilled Sweetcorn, Red Pepper
Succotash & Salsa Verde
..... 14

FISH & CHIPS

Crumbed Goujons with Fries, Pea
Mayo, Cornichons, Parsley & Spinach
Salad
..... 19

CHICKEN SCHNITZEL

with Pickled Fennel,
Cabbage Salad & Caesar Mayo
..... 16
Add Fried Egg... 2

SIRLOIN STEAK

8oz Grass-fed Hereford Sirloin Steak
with Pink Peppercorn Sauce, Fries &
Watercress
..... 27

LAMB SALAD

Grilled Lamb Neck Fillet with
Courgettes, Broadbeans, Tomatoes,
Soft Herbs & Pickled Lemon
Dressing
..... 18

PAN FRIED SALMON

with Almonds, Grapes & Isle of
White Tomatoes
..... 20

BONE-IN PORK CHOP

with Celeriac & Apple Slaw, Confit
Shallots & Cider Sauce
..... 20

CHARRED BROCCOLI & BEETROOT (VF)

Roasted & Raw Beetroot,
Spelt, Broccoli Stems,
Toasted Almonds, Pickled
Blackberries & Cavolo Nero
..... 12

Add Smoked Salmon... 5

Add English Halloumi... 4.5

SIDES

FRIES (V) / TENDER STEM BROCCOLI (VF) / SALAD LEAVES (VF)
BUTTERED NEW POTATOES (V) / ROASTED CARROTS WITH HERBS (VF)

..... 5

We are proud to work with some wonderful British suppliers including smoked salmon from Smokin' Brothers, sustainably produced meat and poultry from O'Shea Butchers, charcuterie from Cobble Lane Cured plus dairy from Estate Dairy and St James Cheesemakers. 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 13.5% will be added to your bill, all of which is shared between the team.