



LUNCH

• SNACKS

BREAD (V) OQS Cultured Butter 6	CHARCUTERIE BOARD A Trio of Cobble Lane Cured Meats, Piccalilli Pickles 18
WHITE BEAN & PUMPKIN SEED HUMMUS (VF) Bitter Leaves & Carrot Crudit� 7	LEEK & POTATO CROQUETTE (V) Cave Aged Cheddar Mayonnaise 3

• STARTERS

POTTED MACKEREL Horseradish, Pickled Onions, Herb Butter & Toast 8	GRILLED GOAT'S CHEESE (V) Beetroot Carpaccio, Peaches, Walnuts & Sorrel 12.5	SMOKED DUCK BREAST Rhubarb & Beetroot Ketchup, Poached Rhubarb & Fris�e 11
SMOKED SALMON Smokin' Brothers Salmon, Potato Galette, Dill Sour Cream & Pickled Cucumber 13.5	SEARED SCALLOP Saffron Aioli, Samphire, Broad Beans, Grilled Artichokes & Brown Butter 11.5	MUSHROOM TARTE FINE (V) Truffle and Hazelnut Pesto, Pickled Onions & Confit Egg Yolk 9

• SALADS

SPRING HARVEST (VF) Broccoli and Freekeh Salad, Cavolo Nero, Carrot Tops, Preserved Lemon Dressing & Toasted Almonds 14 <i>Add Smoked Salmon... 5</i> <i>Add English Halloumi... 5</i> <i>Add Grilled Chicken... 6.5</i>	OQS CHOPPED SALAD (VF) Broad Beans, Peas, Radish, Cucumber, Chickpeas & Chicory & Herbed Tahini Dressing 12 <i>Add Smoked Salmon... 5</i> <i>Add English Halloumi... 5</i> <i>Add Grilled Chicken... 6.5</i>
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• MAINS

FISH & CHIPS Crumbed Cod, Fries, Pea Mayo, Cornichons, Parsley & Spinach Salad 21	BARNSELY LAMB CHOP Saut�ed Courgettes, Tomato, Shallot & Tarragon Relish 24	SALT BEEF HASH Guinness Braised Onions, Savoy Cabbage, Honey Mustard & Crispy Potatoes 18.5
CHICKEN SCHNITZEL Pickled Fennel, Cabbage Salad & Caesar Mayo 18 <i>Add Fried Egg... 2</i>	SIRLOIN STEAK 8oz Grass-fed Hereford Sirloin Steak, Sauce Diane, Pommes Anna & Watercress 28	BETROOT GLAZED CELERIAC (VF) Creamed Leeks, Wild Mushrooms, Truffle & Hazelnuts 14
CORONATION CHICKEN SANDWICH Chicken Schnitzel, Lettuce & Coronation Mayo 18	SEARED SEA BREAM Spring Broth, Soft Herbs, Tomatoes & Capers 22	RABBIT & HAM HOCK POT PIE Braised Rabbit, Mustard & Leeks 18

• SIDES

FRIES (V) / SPRING GREENS (V) / SALAD LEAVES (VF) NEW POTATOES WITH MALT VINEGAR BUTTER (V) / HERITAGE BABY CARROTS WITH HERBS (VF) 5

We are proud to work with some wonderful British suppliers including smoked salmon from Smokin' Brother's, 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.

• SODAS

House Lemonade	4	Elderflower Fizz	4
Lemon, Lime & Bitters	4	House Hibiscus, Lime, Mint	4
House Gingerade	4	Coke / Diet Coke / Coke Zero	4
Wild Rooibos & Orange Iced Tea	4	MOMO Kombucha	8
Fever Tree Tonic & Light Tonic	4	Turmeric / Raspberry & Hibiscus	

• JUICES

OJ Freshly Squeezed	5	Sunshine Coast	5
Green Immunity Booster	5	Apple, Ginger, Carrot & Orange	
Celery, Cucumber, Kale, Apple & Lime		Heart Beet	5
		Apple, Carrot, Ginger & Beetroot	

• SMOOTHIES

PBD	5.5	Classic Berry	5.5
Peanut Butter, Date, Banana, Milk & Cinnamon		Banana, Berry, Honey, Milk & Yoghurt	
Glory	5.5		
Spinach, Mango, Banana, Apple & Flax Seeds			

• BEER & CIDERS

Unity Lager 330ml	7	Small Beer Organic IPA 2.3% 330ml	7
Meantime Ale 330ml	7	Estrella Galicia 0% 330ml	7
Small Beer Stout 2.5% 330ml	6.5	Sassy Pear Cidre 330ml	7

• SPARKLING WINE

	GLASS
Vins El Cep Cava Kila Brut, Spain	7
Hattingley Classic Reserve, Hampshire, England, NV	11.5
Champagne Claude Renoux Blanc de Noirs Brut, Champagne, France, NV	13.5
Purus Non-Alcoholic Sparkling Organic BdB, NV, Spain	6

• WHITE WINE

	175ML	250ML
Trashumante Blanco, Spain, 2021	7	10
Bodegas Carelli 34 Torrontés, Argentina, 2019	7.5	10.5
Christophe Maillard Muscadet Sèvre et Maine Sur Lie Les Sablons, Loire, France, 2020	10	14
Domeniul Bogdan Riesling Org, Dobrogea, Romania, 2020	10	13.5
Gorro Loureiro Vinho Verde, Portugal, Douro, 2020	11.5	15
Blackenbrook Sauvignon Blanc, Nelson, New Zealand, 2022	12	16
Maison André Goichot Bourgogne, Chardonnay, Burgundy, France, 2020	14	18

• RED WINE

	175ML	250ML
Trashumante Garnacha, Spain, 2020	7	10
Bodegas Carelli 34 Malbec, Argentina, 2019	7.5	10.5
Govone, Barbera D'Asti, Piedmont, Italy, 2021	11	14
Casa Das Gaeiras Tinto, Lisboa, Portugal, 2019	11	14
Manoir du Carra Fleurie, Beaujolais, France, 2020	12	15
Woodstock, Deep Sands, Shiraz, McLaren Vale, Australia, 2021	13	17
Château Notre Dame Montagne Saint-Emilion, Bordeaux, France, 2016	14.5	18

• ROSÉ WINE

	175ML	250ML
Nature de Petit Roubié IGP Pays d'Oc Rosé, Languedoc-Roussillon, France, 2021	10	13