

SUNDAY EVENING



SMALL PLATES

Gin & citrus cured Loch Duart salmon clementine & smoked horseradish	11
Crispy squid chilli & lime dip	9.5
Roasted celeriac soup winter truffle & green sauce (pb)	7.5
Cotswold pheasant, ham hock and pistachio terrine spiced apple chutney & sourdough *	10
Artisan meat board Salt Pig British cured meats, pork pie, potted ham hock, country cheddar & piccalilli <i>to share</i>	22.5
Vegan farmers board cauliflower fritters, pickled vegetables, vegan feta cheese, wild mushroom tartlets, garden pea & lovage dip (pb) <i>to share</i>	21

FLATBREADS *arrives when ready*

Wild Scottish mushrooms roasted shallots, artichoke & vegan feta (pb)	11
Cured pork cheek truffled Jersey cream, Berkswell cheese & black pepper	12
Hot smoked salmon pickled radish, capers & whipped lemon ricotta	11.5
Slow roasted cherry tomato North London mozzarella, marjoram & smoked black garlic	10

SALADS

Winter bitter leaf salad golden beetroot, watermelon radish & orange and pomegranate dressing (pb)	12.5
Roasted delicata pumpkin & English spelt salad chestnuts, roasted peppers & avocado (pb)	11.5
<i>add hot-smoked salmon / grilled chicken breast 4 English Fettle cheese / vegan feta cheese 3.5</i>	

BIG PLATES

Crispy breaded haddock skin-on-fries, crushed peas & house tartare	16.5
Heritage beetroot & vegan feta burger alfalfa sprouts, spicy mayo & sweet potato fries (pb)	15.5
35-Day dry-aged beef burger streaky bacon, Lighterman relish, Lancashire cheese & skin-on-fries	17.5
Sea-reared ocean trout parsnip, wild mushrooms & sea vegetables	21
Spiced butternut squash & vegan feta tart curly endive, preserved lemon & toasted almond (pb)	15

SUNDAY ROAST *all served with seasonal vegetables & roast potatoes (available from 12pm)*

Half free-range Windsor spit-roast chicken homemade gravy, redcurrant jelly & Yorkshire pudding	19.5
32 day dry-aged grass-fed Galloway beef sirloin homemade gravy, whipped horseradish cream & Yorkshire pudding	23.5
Harrier butternut squash & nut roast Wellington Portobello mushroom sauce (pb)	16.5

SIDES

Mixed leaves fresh herbs (pb)	3.5
Garlic roasted chestnut mushrooms thyme (pb)	4.5
New season potatoes dill (pb)	4
Roasted brussels sprouts chestnuts (pb)	4.5
Skin-on-fries (pb)	4.5
Sweet potato fries (pb)	5

SHARPENERS

Winter Cup Sipsmith London Cup, blackberry, orange, cucumber, rosemary & lemonade	10.5 [glass] / 30 [jug]
Spiced Cranberry Collins Hendricks Gin, spiced cranberry, lemon & soda water	12.5
Bloody Mary East London Liquor Company Vodka & house-spiced tomato juice	10
Seasonal Large G&T #21 Sipsmith 'Sloe' Gin, orange & lemon tonic	12
Seasonal Large G&T #22 East London Liquor Co. 'Louder' Gin, rosemary, lemon & tonic	12
Manzanilla Sherry NV Manzanilla, 'Gabriela', Bodegas Sanchez Ayala & Sanlúcar de Barrameda, ESP	100ml 5

SPRITZ

Apple & Cinnamon Spritz 30&40 Double Jus, apple, star anise, cinnamon, prosecco & soda	13
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CHAMPAGNE & SPARKLING

	Gls	Btl
NV Prosecco Prima Alta, Veneto, ITA	7.5	38
NV Billecart-Salmon, Brut Réserve, Champagne, FRA	13	70
NV Gratiot-Pillière, Brut Rosé, Champagne, FRA	13	70

WHITE

2018 Vermentino, Alchemist, Valerie Courreges, Provence, FRA	7	25
2019 Sauvignon Blanc, Touraine, 'Flint', C. & D. Delecheneau, Loire Valley, FRA	8.5	35
2019 Riesling Trocken, 'Gonnheimer', Weingut Eymann, Pfalz, GER	10.5	40
2019 Viognier, Côtes-du-Rhône Blanc, 'Clementia', Domaine des Aphilantes, Rhône, FRA	11	42
NV Pinot Gris, Alsace "Fleur de Lotus", Josmeyer, Alsace, FRA	12	46
2019 Chardonnay, Bourgogne Blanc, 'Au bout du monde', Pierre Yves Colin, Burgundy, FRA	13	54

ROSÉ

2019 Côte de Provence 'Arcades', Château Fontainebleau, Provence, FRA	8.5	35
2018 Château Miraval, Provence, FRA	12	48
2018 'Faustine', Comte Abbatucci, Corsica, FRA		65
2019 Bandol, Domaine Tempier, Provence, FRA		75
2020 Côtes de Provence 'L'Écorce Buissonnière', Valerie Courreges, Provence, FRA	[Magnum]	98

RED

2017 Grenache/Cabernet, Alchemist, Valerie Courreges, Provence, FRA	7	25
2018 Gamay, Côte-de-Brouilly, Nicole Chanrion, Beaujolais, FRA	10	39
2020 Syrah, Pays d'Herault, 'Apache', Vin Des Potes, Languedoc FRA	10.5	42
2014 Malbec, Cahors, 'Le Combal', Domaine Cosse Maisonneuve, South West, FRA	11	44
2015 Barbera/Syrah/Cabernet, 'King's Cross', London Cru, London, ENG	11.5	48
2019 Merlot, 'Duc de Nauves', Château Le Puy, Bordeaux, FRA	12	49

125ml available upon request. Please ask for our full wine list.

JUICES

Freshly squeezed juices Orange / Carrot, apple & ginger / Apple, baby spinach, ginger, parsley, lemon & cucumber	4.5
Chegworth Valley Pear & apple juice / Cox & Bramley apple juice	4.5