

Olives / Nuts (v)	3.5
Bread & butter.....	3
Sausage roll & mustard.....	3.5

STARTERS

Crispy squid, chilli & lime.....	9
Pea & mint croquettes, mustard aioli & pea shoots (v)	7.5
Potted smoked salmon, apple & horseradish, toasted sourdough.....	9
British mozzarella, Isle of Wight tomatoes & basil (v)	8.5
Yellowfin tuna tartare, avocado, chilli & toasted sourdough.....	10
Grilled courgette flower, quinoa & fresh peas (vg)	9
British cured meat & cheese board, sausage roll, potted salmon, piccalilli and toasted sourdough (to share)	19.5

FLATBREADS ARRIVES WHEN READY

Tomato, oregano, mozzarella & garlic (v)	7.5
Country ham, mozzarella & wild rocket.....	9.5
Marinated courgette, mint & ricotta (v)	9
Spicy English sausage, smoked mozzarella & red onions.....	9.5

SALADS add smoked salmon....3.5 feta cheese....2.5 grilled chicken breast....3.5

Garden - green beans, peas, new potatoes, cherry tomatoes, spinach & watercress (vg)	9.5
Superfood - alfalfa sprouts, beetroot, chickpeas & sweet mustard dressing (vg)	11
Market - grilled aubergine & red peppers, mixed grains, Romanesco & pumpkin seeds (vg) ...	10.5

MAINS

Beer battered fish & chips, house tartare & crushed peas.....	15
Chicken & leek pie, glazed carrots & tenderstem broccoli.....	15.5
Pan-roasted chalk stream trout, broad beans, peas, Jersey royals & lemon butter sauce....	18
Roasted beetroot and goat's cheese parcel, sorrel & watercress (v)	14.5

WOOD FIRED GRILL WE USE SUSTAINABLY SOURCED WOOD & CHARCOAL

250g dry-aged native breed sirloin.....	24
270g dry-aged rib eye.....	26
Herb marinated corn-fed chicken breast.....	13.5
250g Norfolk pork loin chop & apple compote	16
180g Yellowfin tuna steak, caper and parsley dressing.....	20

CHOOSE SIDES

Crisp lettuce & fresh herbs (vg)	3.5
Tenderstem broccoli & smoked Maldon salt (vg)	4
Potato salad, crème fraîche & chives (v)	3.5
Rosemary skin-on-fries (vg)	4
Sweet potato fries (vg)	4

CHOOSE A SAUCE 2

Green peppercorn
Béarnaise
Fresh herb salsa (vg)

BURGERS SERVED WITH ROSEMARY SKIN-ON-FRIES

Beef burger, tomato & red onion relish, cheese & bacon.....	15.5
Free range chicken burger, crushed avocado & bacon.....	15
Pea & courgette burger, goat's cheese, coriander hummus (v).....	13.5

SUNDAY ROAST

Half free-range spit-roasted chicken 18.5

Dry-aged native breed rump of beef 22

Slow roasted Norfolk pork belly 20

Served with Yorkshire pudding & all the trimmings

Butternut squash & courgette pie, roast potatoes & vegetables (v) 15

Available from midday on Sundays

An optional 12.5% service charge will be added to your bill. Please inform us if you have any dietary or allergen requirements.

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SHARPENERS

SUMMER CUP Sipsmith London Cup, blackberry, kiwi, mint, cucumber & lemonade.....	7.5
BLOODY MARY Russian Standard Vodka, tomato juice & all your favourite spices.....	8.5
SEASONAL G&T #3 Audemus Pink Pepper Gin, edible flowers & Fever-Tree tonic.....	12
SEASONAL G&T #5 Oxley Gin, rhubarb & Elderflower Fever-Tree tonic.....	13
Manzanilla Sherry, 'Las Medallas', Herederos de Argueso..... (100ml)	5
The Collector Vermouth, Somerset	(50ml) 8

SPRITZ

HUGO Belvoir elderflower, mint, lime & Prosecco.....	9
THE KING'S SPRITZ Belsazar rosé, crème de mure, lemon & Prosecco.....	9.5
THE APERITIF Belsazar white, Las Medallas Manzanilla sherry & Prosecco.....	10
SAINT BLOSSOM Belsazar rosé, St Germain, lemon, plum bitters & lemon tonic.....	10
WINE NOT? Belsazar red, Aperol, fraises des bois, lemon, bitters & Mediterranean tonic....	10

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

(125ML / BOTTLE)

NV Prosecco, Ca' Degli Ermellini, Extra Dry, Veneto, ITA.....	7.5 / 38
NV Billecart-Salmon, 'Brut Réserve', Brut, Champagne, FRA.....	12 / 65
NV Gratiot-Pillièrre, Brut Rosé, Champagne, FRA.....	12.5 / 68

WHITE WINE

(175ML / BOTTLE)

2016 Vermentino, 'La Cascade', Château Fontainebleau, Provence, FRA.....	6 / 23
2016 Garnatxa Blanca, Herencia Altes, Terra Alta, ESP.....	7.5 / 30
2017 Albariño, Diluvio, Rias Baixas, ESP.....	8 / 33
2017 Sauvignon Blanc, Levin, Loire Valley, FRA.....	8.5 / 35
2016 Riesling, "Dajoar", Andreas Bender, Mosel, GER.....	9 / 37
2017 Grüner Veltliner, "Lössterrassen", Bründlmayer, Kremstal, AUT.....	9.5 / 38
2016 Viognier, Côtes du Rhône Blanc, 'Clementia', Aphillantes, Rhône, FRA.....	10.5 / 42
2016 Chardonnay, Mâcon-Farges, Vieilles Vignes, Perrusset, Burgundy, FRA.....	11 / 45

ROSÉ

(175ML / BOTTLE)

2017 Cinsault, 'Arcades', Château Fontainebleau, Provence, FRA.....	8 / 32
2017 'Symphonie', Cru Classé, Château Sainte-Marguerite, Provence, FRA.....	10.5 / 45
2016 'Faustine', Comte Abbattucci, Corsica, FRA.....	60
2016 Bandol, Domaine Tempier, Provence, FRA.....	75
2017 Côteaux Varois, Château Fontainebleau, Provence, FRA (Magnum).....	98

RED WINE

(175ML / BOTTLE)

2016 Grenache/Cabernet, 'La Cascade', Château Fontainebleau, Provence, FRA.....	6 / 23
2014 Nebbiolo/Barbera, 'Le Marne', Isolabella della Croce, Monferrato, ITA.....	7.5 / 30
2016 Côtes du Rhône, 'L'O du Joncier', Domaine du Joncier, Rhône, FRA.....	8.5 / 35
2014 Carménère, 'Winemaker's Gran Reserva', Tamaya, Elqui Valley, CHI.....	9 / 38
2015 Rioja, "Bicicleta Voladora", Quinta Milu, Rioja, ESP.....	10 / 39
2016 Merlot, Côtes de Bordeaux, 'Duc de Nauves', Château Le Puy, Bordeaux, FRA.....	11 / 47
2016 Syrah, Crozes-Hermitage, 'Silene', J.L Chave, Rhône, FRA.....	11.5 / 49
2015 Pinot Noir, Bourgogne Rouge, Maison Coillot, Burgundy, FRA.....	12.5 / 50
2015 Barbera/Syrah/Cabernet, 'King's Cross', London Cru, ENG.....	13 / 55

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

FRESHLY SQUEEZED JUICES 4.5

Orange
Apple, kiwi, cucumber & mint
Carrot, apple & ginger
Golden beetroot, orange & pear

CHEGWORTH VALLEY JUICES 4.5

Cox & Bramley apple juice
Pear juice

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PUDDINGS 6.5

CARAMELISED LEMON TART

blackberry sorbet

2017 Riesling Auslese, Bender 8.5

STICKY TOFFEE PUDDING

vanilla ice cream

2016 Côteaux du Layon, Alex Cady 7

VANILLA PAVLOVA

fresh berries & bee pollen

2016 Côteaux du Layon, Alex Cady 7

PASSION FRUIT CHEESECAKE

fresh raspberries

2015 Jurançon, Charles Hours 9

WARM CHOCOLATE BROWNIE

salted caramel ice-cream


2016 Côteaux du Layon, Alex Cady 7

ICE CREAMS & SORBETS 1.5EA

made in-house

2017 Riesling Auslese, Bender 8.5

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AFTER DINNER

- ESPRESSO MARTINI, FAIR. Vodka & Café liqueur with Reads Coffee 11
IRISH COFFEE, Teeling, Reads Coffee & cream 8.5
TEQUILAMISU Coole Swan Irish Cream, Patron XO, double espresso 8.5
Limoncello d'Amalfi, Staibano, Italy 3
Kümmel, Wolfschmidt, Germany 3
Amaretto, Saliza, Italy 3.5
Coole Swan, Irish Cream, Ireland 3.5
Sambuca, Strega, Italy 3

WHISKY

- Compass Box, 'Spice Tree', Blend, Scotland 6
Caol Ila 12yo, Single Malt, Islay, Scotland 6
Balvenie 14yo, 'Caribbean Cask', Single Malt, Speyside, Scotland 9
High West, 'Campfire', Bourbon blend, America 7
Teeling, 'Small Batch', Blend, Ireland 5
Nikka, 'From the Barrel', Malt & Grain Blend, Japan 7

BRANDY & EAU DE VIE

- Cognac, Maxime Trijol VSOP, Grand Champagne, France 8
Armagnac, Clos Martin 8yo, Folle Blanche, Bas Armagnac, France 5
Calvados, Dupont VSOP, Pays d'Auge, France 6
Grappa di Vespaiolo, 'Amorosa di Settembre', Jacopo Poli, Italy 8
Eau de Vie Framboise, G. Miclo, France 6

RUM

- Doorly's XO, Barbados 4
Mezan 2006, Don Jose, Panama 5.5

Please ask if you would like to see our full drinks list

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