

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

STARTERS

Crispy squid, chilli & lime.....	9
Goat’s cheese croquettes, cranberry compote & watercress (v).....	8
Potted smoked salmon lemon & dill crème fraîche, orange & frisée lettuce.....	9
Soup of the day.....	7.5
Sussex pork & pistachio terrine, spiced chutney & toast.....	10
Candied beetroot, pickled cabbage, toasted almond & pomegranate (vg).....	9
Lighterman Artisan Board - British cured meats, potted fish, sausage roll, country cheddar, thyme & tomato jam (to share).....	21.5

FLATBREADS ARRIVE WHEN READY

Grilled peppers, black olives, feta & rocket.....	9.5
Hot smoked salmon, capers, dill & crème fraîche.....	9.5
Spicy English sausage, smoked mozzarella & red onions.....	9.5

SALADS add smoked salmon....	3.5	feta cheese....	2.5	grilled chicken breast....	3.5
Root Veg - butternut, parsnips, swede, mixed grains, rocket & roasted chestnuts (vg)	9.5				
Winter Crunch - endive, pear, apple, toasted pecans & balsamic (vg)	10				

SUNDAY ROAST

- Half free-range spit roast chicken, garlic roasted potatoes & gravy 19.5
- Dry aged native breed rump of beef, garlic roasted potatoes & gravy 22.5
- Slow roasted Waveney valley pork belly, garlic roasted potatoes & apple compote 20
- East Anglian herb marinated lamb rump, garlic roasted potatoes & mint sauce 22.5
- Nut & vegetable roast (v) 16

Served with rosemary Yorkshire pudding & all the trimmings

MAINS

Beer battered fish & chips, house tartare & crushed peas.....	15.5
Venison pie, glazed carrots & parsnips, gravy.....	17.5

WOOD FIRED GRILL WE USE SUSTAINABLY SOURCED WOOD & CHARCOAL

225g grass fed Galloway sirloin steak, roasted garlic & watercress.....	20
Grilled fillet of halibut, winter cabbage slaw & mixed cress.....	24
Beef burger, bacon, tomato relish, cheese & rosemary skin-on-fries	15.5
British mozzarella burger, confit aubergine, red onion jam, rosemary skin-on-fries (v)	14

SIDES

Mixed leaves & fresh herbs (vg).....	3.5	Winter greens (vg)	4
Rosemary skin-on-fries (vg).....	4	Truffled mash (v)	5
Sweet potato fries (vg).....	4	Brussels sprouts, bacon & chestnuts.....	4.5

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

WINTER CUP Sipsmith London Cup, Belsazar red, spiced syrup & Fever-Tree ginger ale.....	8.5
BLOODY MARY Russian Standard Vodka, tomato juice & all your favourite spices.....	8.5
SEASONAL LARGE G&T #6 FAIR Gin, Sipsmith Sloe Gin, cranberries & Fever-Tree tonic.....	13
SEASONAL LARGE G&T #7 Oxley Gin, Lillet, lime, spiced fig & Fever-Tree tonic.....	13.5
Manzanilla Sherry, 'Las Medallas', Herederos de Argueso..... (100ml)	5
The Collector Vermouth, Somerset..... (50ml)	8

WINTER WARMERS

MULLED WINE Our house recipe with all your favourite winter spices.....	6.5
HOT GIN & TONIC Sipsmith London Dry Gin, tonic syrup, orange peel.....	10
HOT TODDY Monkey Shoulder Scotch, cloves, lemon & honey.....	10
SLOE 'N' CIDER Hoxton Cidersmith, Sipsmith Sloe Gin & spiced syrup.....	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

(175ML / BOTTLE)

2016 Vermentino, 'La Cascade', Château Fontainebleau, Provence, FRA.....	6 / 23
2017 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
2017 Riesling, 'Dajoar', Andreas Bender, Mosel, GER.....	9 / 37
2017 Grüner Veltliner, 'Lössterrassen', Bründlmayer, Kremstal, AUT.....	9.5 / 38
2014 Chablis, 'Comte de Béru', Château de Béru, Burgundy, FRA.....	10.5 / 44

ROSÉ

(175ML / BOTTLE)

2017 Cinsault, 'Arcades', Château Fontainebleau, Provence, FRA.....	8 / 32
2017 'Symphonie', Cru Classé, Château Sainte-Marguerite, Provence, FRA.....	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

(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
2017 Côtes du Rhône, 'L'O du Joncier', Domaine du Joncier, Rhône, FRA.....	9 / 38
2015 Rioja, Crianza, Biga de Luberrri, ESP.....	10 / 40
2014 Malbec, Cahors, 'Le Combal', Cosse Maisonneuve, South West, FRA.....	10.5 / 44
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
Apple, pear & blackberry

CHEGWORTH VALLEY JUICES 4.5

Cox & Bramley apple juice
Pear juice

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PUDDINGS 6.5

SPICED BREAD & BUTTER PUDDING

brandy custard

2016 Jurançon, Domaine de Souch 9

WARM CHOCOLATE BROWNIE

salted caramel ice cream

2016 Côteaux du Layon, Alex Cady 7

SHERRY TRIFLE

berries, toasted almonds & gingerbread

2016 Jurançon, Domaine de Souch 9

ICE CREAMS & SORBETS 1.5EA

made in-house


2017 Riesling Auslese, Bender 8.5

CHEESE BOARD 9.5

apple & cider chutney, crackers

2013 LBV Port, Niepoort 7

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AFTER DINNER

ESPRESSO MARTINI, FAIR. Vodka & Café liqueur with Reads Coffee 11

IRISH COFFEE, Teeling, Reads Coffee & cream 8.5

SPICED BEAN Evan Williams honey Bourbon, Coole Swan,
Cointreau, coffee, nutmeg & star anise 13.5

Limoncello d'Amalfi, Staibano, Italy 3

Kümmel, Wolfschmidt, Germany 3

Amaretto, Lazzaroni, Italy 4

Coole Swan, Irish Cream, Ireland 4

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

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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