

ROASTS

Half free range Windsor spit-roast chicken housemade gravy	18.5	28 day dry-aged grass-fed Galloway beef sirloin housemade gravy & horseradish cream	23
Harrier butternut squash & nut roast Wellington Portobello mushroom sauce (vg on request)	16	<i>All served with Yorkshire pudding, market vegetables & roast potatoes</i>	

Olives (vg) / Nuts (v) / Bread & butter (v)	4
Sausage roll & wholegrain mustard	4

STARTERS

Lambton & Jackson smoked salmon pickled salsify, heritage beetroot & crème fraîche	9
Roasted Harrier butternut squash (vg) chestnuts, crispy kale, watercress & truffle	9.5
Crispy squid chilli & lime dip	9.5
Cauliflower & Oxford Blue soup (v) garlic crisp	7
Kidderton Ash goat's cheese parcel (v) onion jam, watercress & walnut dressing	8.5
Chicken & wild mushroom terrine piccalilli & walnuts	8.5
The Lighterman Artisan Board <i>To share</i> British cured meats, potted ham hock, sausage roll, Cheddar & piccalilli	21.5

SALADS

<i>add smoked salmon / grilled chicken breast</i>	4
<i>add English Fettle</i>	3
Winter Crunch (vg) Williams pear, Granny Smith apple, puffed tricolour quinoa, maple & mustard dressing	12.5
Superfood (vg) butternut squash, kale, avocado, dried cranberries, mint & mixed nuts	12.5
Caesar Cos lettuce, poached egg, bacon, anchovies & parmesan	12.5

FLATBREADS

ARRIVES WHEN READY

Roasted Ironbark pumpkin (vg on request) cashew nut cream, watercress & English Fettle	9.5
Oak-smoked chicken smoked mozzarella, pickled shallots & kale	9.5
House-cured Cumberland sausage smoked mozzarella & pickled fennel	9.5
Margherita (v) tomato, mozzarella, oregano & garlic	9.5

MAINS

28 day dry-aged grass-fed Galloway rib-eye steak roasted garlic	26
28 day dry-aged grass-fed Galloway sirloin steak roasted garlic	22.5
Roasted Jerusalem artichoke & wild mushroom tart (vg) watercress & radish salad	16.5
Beer battered fish & chips house tartare & crushed peas	16.5
Grilled Atlantic salmon Brussels sprout & red cabbage winter slaw, wholegrain mustard dressing	19.5
45 day dry-aged Dexter beef burger streaky bacon, beetroot relish, mature Cheddar & skin-on-fries	16.5
Supergrain burger (v) beetroot, quinoa, cracked wheat, puy lentils, goat's cheese, rocket, red onion jam & skin-on-fries	14.5

SIDES

Mixed leaves & fresh herbs (vg)	3.5
Kent winter greens (vg on request)	4.5
Truffle mash (v)	5.5
Skin-on-fries (vg)	4
Sweet potato fries (vg)	4.5
Honey-glazed carrots & parsnips (v)	4.5

SHARPENERS

Winter Cup	8.5 / 30 (jug)
Sipsmith London Cup, mandarin, orange, blackberry Double Dutch Lemonade	
Fig & Thyme Collins	9.5
Hendrick's gin, fig & thyme syrup, lemon, orgeat & soda	
Bloody Mary	9.5
Russia standard Vodka & house-spiced tomato juice	
Seasonal Large G&T #10	13
Garden Swift, Crème de figure, mint, figs, Double Dutch Tonic	
Seasonal Large G&T #11	12.5
Silent Pool Gin, plum, rosemary, Double Dutch Grapefruit & Bergamot Tonic	
Manzanilla Sherry	[100ml] 5
NV Manzanilla, 'Gabriela', Bodegas Sanchez Ayala, Sanlucar de Barrameda, ESP	

WHITE

2018 Vermentino, 'La Cascade', Château Fontainebleau, Provence, FRA	6.5	24
2018 Garnatxa Blanca, Herencia Altes, Terra Alta, ESP	7.5	30
2018 Albariño, Diluvio, Rias Baixas, ESP	8	34
2018 Sauvignon Touraine, 'Flint', C. & D. Delecheneau, Loire Valley, FRA	8.5	35
2018 Riesling, 'Dajoar', Andreas Bender, Mosel, GER	9	37
2017 Pinot Gris, Holly's Garden, Victoria, AUS	9.5	39
2017 Chardonnay, Bourgogne Blanc, Pierre-Yves Colin-Morey, Burgundy, FRA	14	53

ROSÉ

	175 ml	Bottle
2018 Cinsault, 'Arcades', Château Fontainebleau, Provence, FRA	8.5	34
2018 Grenache, 'Inspiration', Château de Berne, Provence, FRA		45
2018 'Faustine', Comte Abbatucci, Corsica, FRA		65
2018 Bandol, Domaine Tempier, Provence, FRA		75
2018 Côteaux Varois, Château Fontainebleau, Provence, FRA	[Magnum]	98

RED

2017 Grenache/Cabernet, 'La Cascade', Château Fontainebleau, Provence, FRA	6.5	24
2018 Cabernet Sauvignon, Bodega Cecchin, Mendoza, ARG	8	33
2017 Côtes du Rhône, 'L'O du Joncier', Domaine du Joncier, Rhône, FRA	9	38
2016 Rioja, Crianza, Biga de Luberri, ESP	10	40
2014 Malbec, Cahors, 'Le Combal', Cosse Maisonneuve, South West, FRA	10.5	44
2017 Syrah, Crozes-Hermitage, 'Silene', J.L Chave, Rhône, FRA	11.5	49
2017 Pinot Noir, Bourgogne Rouge, Maison Coillot, Burgundy, FRA	12	50
2015 Montagne St Emilion, 'Les Piliers de Maison Blanche', Bordeaux, FRA	12.5	52
2015 Barbera/Syrah/Cabernet, 'King's Cross', London Cru, ENG	13	55

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

JUICES

Freshly squeezed juices Orange / Kale, apple, fennel & cucumber / Carrot, apple & ginger / Pineapple, mint, kiwi & apple	4.5
Chegworth Valley Pear & apple juice / Cox & Bramley apple juice	4.5

SPRITZ

Winter Sangria	9.5
Vermentino 'Cascade', lemon juice, rosemary & PYPR	
Pear & Honey Spritz	9.5
Zubrowka Vodka, honey water, pear & apple juice, lemon & prosecco	

CHAMPAGNE & SPARKLING

	125 ml	Bottle
NV Prosecco, Ca'Degli Ermellini	7.5	38
Extra Dry, Veneto, ITA		
NV Billecart-Salmon, 'Brut Réserve'	12	67
Brut, Champagne, FRA		
NV Gratiot-Pillière	12.5	68
Brut Rosé, Champagne, FRA		