

ALL DAY



SNACKS

Salt & vinegar game crisps (v)	2.5
Beef jerky Worcester Sauce & black pepper	4
Smoked almonds, rosemary nut mix or chilli mix (v)	4
Bread, herb butter & roasted garlic (v)	4
House-made vegetable crisps (vg)	4
Green olives (vg)	4

STARTERS

Crispy squid chilli & lime dip	9.5
Roasted chestnut & celeriac soup (vg on request) truffle cream	7.5
Seared Galloway beef fillet chicory, pickled wild mushrooms & chestnuts	10.5
Rainbow beetroot (vg) heritage carrot, chicory, walnut, grapefruit & toasted seeds	8.5
Monkfish & Atlantic salmon fish cakes baby spinach, herb salad & citrus mayo	11
Welsh leeks (v) whipped goat's cheese, soft poached quail egg & toasted pine nuts	8.5

BURGERS

ALL SERVED WITH SKIN-ON-FRIES

45 day dry-aged Dexter beef burger streaky bacon, beetroot relish & mature Cheddar	16.5
Heritage squash, kale & quinoa burger (v) spinach, tomato, cucumber & mint yoghurt	14

SALADS

<i>add hot smoked salmon, grilled chicken or English Fettle</i>	4
<i>add grilled Galloway sirloin steak</i>	5
Superfood (vg) avocado, toasted seeds, broccoli, mixed sprouts, pomegranate & mustard dressing	12.5
Caesar anchovies, pancetta, soft boiled egg, Parmesan & herb dressing	11

VEGETARIAN

Kent winter vegetable stew (vg) horseradish dumplings	14.5
Wild Scottish mushroom pie (v) Winchester & black winter truffle	16
Josper-roasted cauliflower steak (vg) baby Welsh leeks, fermented black garlic & hazelnut	14

STEAKS

FROM THE JOSPER GRILL. DRY AGED NATIVE BREEDS.

Galloway grass-fed 225g sirloin	20
Galloway grass-fed 220g fillet	29
Chef's cut for 2 to share	m/p
<i>add Béarnaise / green peppercorn / truffle & bone marrow</i>	2.5

MEAT

Josper-grilled corn-fed chicken breast mixed kale, baby artichokes & celery leaf	16.5
Slow-roasted Waveney Valley pork belly Ironbark pumpkin, charred shallots & Port sauce	19.5

FISH

Fish goujons house-made tartare sauce, peas & skin-on-fries	14.5
Pan-fried Cornish sea bass salsify, Scottish girolles & parsley white wine sauce	22

SIDES

Skin-on-fries (v)	4
Truffle & Parmesan skin-on-fries	4.5
Crisp lettuce & fresh herbs, mustard dressing (vg)	3
Kent winter greens (vg on request)	4
Truffle mash (v)	5.5

SUNDAY ROASTS. EVERY SUNDAY FROM 12PM.

COCKTAILS

Winter Cup	9.5/30 (jug)
Sipsmith London Cup, figs, orange, blackberries, thyme & Double Dutch Lemonade	
Pom Spritz	9.5
FAIR. Pomegranate Liqueur, orange, lemon bitters & soda	
Winter Flower	9.5
Cocchi Rosa, camomile liqueur, lemon & soda	
Seasonal Large G&T #20	12.5
Stranger & Sons Gin, grapefruit, pink peppercorns & Double Dutch Skinny Tonic	
Seasonal Large G&T #21	13
Botanist Gin, dehydrated apple, sage, Double Dutch Pomegranate & Basil Tonic	

CHAMPAGNE & SPARKLING

	125 ml	Bottle
NV Prosecco, Ca'Degli Ermellini, Extra Dry, Veneto, ITA	7.5	38
NV Cava, 'Babot', Brut Nature, Penedes, ESP		45
NV Crémant de Loire, Domaine Veilloux Loire Valley, FRA		49
NV Pelegrim, Westwell, Extra Dry, Kent, ENG		55
NV Billecart-Salmon, Brut Réserve, Champagne, FRA	12	67
NV Gratiot-Pillièrre, Brut Rosé, Champagne, FRA	12.5	68
NV Francis Boulard, 'Murgiers', Extra Brut, Champagne, FRA		80

WHITE

'18 Vermentino, 'La Cascade', Château Fontainebleau, Provence, FRA	6.5	17	24
'16 Grillo, Il Folle, Sicily, ITA	7	19	27
'18 Garnatxa Blanca, Herencia Altes, Terra Alta, ESP	7.5	20	30
'18 Sauvignon Touraine, 'Flint', C. & D. Delecheneau, Loire Valley, FRA	8.5	24	35
'16 Pinot Blanc, Weissburgender, Andreas Bender, Mosel, GER	10	28	40
'17 Muscadet, Domaine de Bellevue, Loire Valley, FRA	10.5	30	42
'17 Chenin Blanc, 'Bel Air', La Grange Tiphaine, Loire Valley, FRA	12	33	48
'17 Chardonnay, Bourgogne Blanc, Thierry Pillot, Burgundy, FRA	15	42	58

ROSÉ

	175 ml	Carafe	Bottle
'18 Cinsault, 'Arcades', Château Fontainebleau, Provence, FRA	8.5	23	34
'18 Grenache, 'Inspiration', Château de Berne, Provence, FRA			45

RED

'17 Grenache-Cabernet, 'La Cascade', Château Fontainebleau, Provence, FRA	6.5	17	24
'18 Touriga Nacional, 'Guardia Rios Tinto', Mt. da Ravasqueira, Alentejo, PRT	7	19	27
'17 Valpolicella Classico, 'Saseti', Monte dall'Ora, Veneto, ITA	9.5	26	38
'16 Rioja, Crianza, Biga de Luberri, Rioja, ESP	10	28	40
'17 Minervois, 'Les Traverses' Domaine de Courbissac, Languedoc, FRA	10.5	29	43
'14 Malbec, 'Combal', Domaine Cosse Maisonneuve, Cahors, FRA	11	30	45
'15 Montagne St Emilion, Les Piliers Maison Blanche, Bordeaux, FRA	11.5	31	46
'16 Pinot Noir, Maranges, Bertrand Bachelet, Burgundy, FRA	13	37	54
'16 Rosso di Montalcino, Fonterenza, Tuscany, ITA	16.5	47	70

JUICES & SOFTS

Freshly squeezed juices	4.5
Orange / Golden beetroot, apple & pear / Pear, cucumber, celery & spinach / Carrot, apple & ginger	
ChariTea	4.5
Sparkling Iced Mate Tea	
LemonAid	4.5
Lime	

BEER & CIDER

	Pint
Braybrooke 'Keller Lager', England, 4.8%	5.9
Peroni 'Nastro Azzurro', Lager, Italy 5.1%	5.9
Five Points Extra Pale Ale, England, 4%	6
Canopy 'Brockwell' IPA England, 5.6%	6.2
Guinness Stout, Ireland, 4.2%	5.5
Sandford Orchard 'Devon Red', Cider, England, 4.5%	5.2