



Nibbles

House Breads, <i>extra virgin rapeseed oil, balsamic (v)</i>	4.50
Deville Whitebait, <i>tartare sauce</i>	6.00
Celeriac & Cheddar Fritters, <i>garlic and herb dip (v)</i>	7.00
Black Pudding Sausage Roll, <i>piccalilli</i>	5.00

Starters

Isle Of Wight Tomato & <i>mozzarella bruschetta, pesto (v)</i>	8.50
Gin Cured Salmon, <i>Celeriac & fennel remoulade, watercress</i>	9.00
Roast Tomato & Red Pepper Soup, <i>warm country loaf (v)</i>	6.00
Chicken Liver Parfait, <i>onion chutney, sourdough</i>	7.50

Mains

Crispy-battered Haddock, <i>chunky chips, minted peas, tartare sauce</i>	14.50
British Brisket Burger, <i>cheese, ruby slaw, baby gem, fries, onion relish</i>	15.00
Add Bacon	1.00
Sweet Potato, Beetroot & Lentil Burger, <i>baby gem, relish, fries (vg)</i>	14.50
Add Halloumi	1.50
Chicken & Leek Pie, <i>creamy mash, greens & gravy</i>	14.50
Pan Fried Bream Fillet, <i>courgette, leek & saffron potato, white wine cream</i>	17.50
Jerusalem Artichoke & Truffle Ravioli, <i>wild mushroom, garlic & thyme broth (vg)</i>	15.50
Roasted Cod, <i>aubergine caponata, tenderstem broccoli, herb oil</i>	17.50
Braised Lamb Shoulder, <i>hasselback potato, carrot & parsnip mash</i>	17.50
Beef Fillet Tail, <i>Cauliflower Cheese Puree, Confit Potato, Kale</i>	28.50

Dry-aged Walter Rose Steaks

<i>Served with roasted mushroom & tomato, chunky chips, caramelised onions</i>	
8oz Rump	21.00
8oz Sirloin	26.50
Peppercorn Sauce Blue Cheese Sauce	1.50

A bit on the side

Onion Rings | Spring Greens | Fries | Chunky chips | Roasted Fennel | Tomato & Rocket Salad | New Potatoes
£3.50 each

Desserts

British Cheese Plate, crackers, grapes, chutney (<i>Lincolnshire Poacher, Cashel Blue, Perl Wen, Oglesfield & Ashlyn</i>)	12.00
Salted Caramel Cheesecake, <i>Honeycomb</i>	7.00
Sticky toffee pudding, <i>butterscotch sauce</i>	7.00
Lemon tart, <i>vanilla crème, raspberries</i>	7.00
Dark Chocolate & Orange Tart, <i>vanilla cream</i>	7.50
Apple Tart Tatin, <i>clotted cream</i>	8.50
3 scoops of dairy ice creams or sorbets	6.00
Add a scoop of ice cream	2.00
Chocolate brownie, truffle & your choice of coffee or tea	5.00

If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.
Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present.
vg=vegan, v=vegetarian, gf=gluten free



Drinks Menu

Cocktails

- Singapore Sling – Chilgrove gin, cherry herring, dom benedictine, triple sec & pineapple £9.00
 Strawberry Daiquiri – Havana Club Rum, Strawberry liqueur, puree, lime juice and sugar £8.75
 Coconut & Mango Daiquiri – Coconut rum, mango puree & pressed lime £8.75
 Passionfruit Martini – Vanilla infused black cow vodka, passionfruit liqueur & vanilla sugar £8.75
 Tommy's Margarita – El Jimador Tequila mixed with plenty of pressed lime & agave nectar £8.75
 Bloody Mary – Belvedere vodka infused with citrus fruit, spices and a touch of port! £9
 Espresso Martini – Belvedere vodka & café liqueur shaken with cold brewed espresso £9.50
 Aperol Spritz – the classic Italian cocktail mixing aperol, Prosecco & soda with an orange slice £9.25
 Sipsmith London Cup – quintessentially English mixed with Lemonade and lashings of fruit £5.50

Drinks of the Week

- Gin & Tonic – East London traditional dry Gin with Double Dutch Cucumber Tonic £8.50
 Beer – The original small beer from the world's first small beer brewery, London 2.1% £4.50
 Wine – Les Mougeottes Pinot Noir, France 125ml 5.30 175ml 7.45 250ml 10.60 Bottle 31
 Our personal recommendation – Chase Marmalade Vodka mixed with lemon tonic £6.25

Cask Ales

Langham Hip Hop 4%, Langham Brewery
Award winning independent brewery in Petworth

Ciders

Old Mout Kiwi & Lime & Berries & Cherries
Fruity bottles from, New Zealand
 Orchard Thieves
Dry cider on draught

Craft Beers

Beavertown Neck Oil, 4.3% Enfield
Session IPA, light and zingy with balanced hops

Brixton Reliance Pale Ale, London
Biscuity malts with citrus flavours

Free From Brewery, Poole
 Session IPA or Pilsner

Our range of Gins

Chilgrove Signature – Chichester, Sussex
The only English gin made from grapes, blended with 11 botanicals.

Silent Pool – Albury, Surrey
Using 24 botanicals gives a full bodied citrus taste

Mermaid Pink – Ryde, Isle of Wight
With strawberries, less sweet than other pink gins

Sipsmith Lemon drizzle – Chiswick, London
Classic London dry with sweet sundried lemons

Big Smoke – Esher, London
Lemongrass, hibiscus & spice give a smooth dry gin

Chase Pink Grapefruit – Hereford, Herefordshire
Zippy & zesty bursting with freshness

Blackwoods – Southwark, London
Small batch using copper pot stills

Whitley Neill – Westminster, London
Soft & smooth with a peppery nose

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