



APERITIF

Cottonworth Classic Cuvee NV, Hampshire 125ml - 13
Winter G&T - Mermaid Winter gin & Fever Tree Mediterranean tonic - 12

NIBBLES

Marinated Nocellera olives with toasted sourdough & sage butter (pb/gfo)	8
Monkfish scampi, lightly battered <i>with</i> curried mayo (gf)	10
Todd's Scotch egg <i>with</i> Bloody Mary ketchup (gf)	10
Pigs in blankets <i>with</i> spiced cranberry mayo (gf)	8

SMALL PLATES

Curried cauliflower soup <i>with</i> miso oil & crispy leeks, toasted sourdough (gfo/pb)	8
Rabbit & hazelnut terrine <i>with</i> apple & pear chutney, toasted brioche (gfo)	10
Creamy sautéed mushrooms <i>with</i> wilted spinach on sourdough toast (pbo/gfo)	9
Smoked chalk stream dill fishcake <i>with</i> parsley hollandaise & an organic poached egg (gfo)	12
Fish board to share <i>with</i> beetroot & dill gravadlax, anchovies, mackerel pate, marinated tiger prawns, North Atlantic prawn cocktail & Bloody Mary sauce (gfo)	24

LARGE PLATES

Fresh dill battered fillet of haddock <i>with</i> chunky chips, crushed minted peas & tartare (gf)	20
Pan fried cured cod loin <i>with</i> cannelloni & chorizo cassoulet, crispy kale & dill oil (gf)	24
Shortcrust pie of the day <i>with</i> creamy mash, seasonal vegetables & rich gravy	22
Warm butternut & spinach salad, vegan feta, maple & balsamic dressing, dukkah crumb (pb/gf)	18
Confit duck leg <i>with</i> duck fat roasted new potatoes, cavolo nero & port jus (gf)	26
Slow cooked feather blade of beef <i>with</i> creamy sage mash, braised cabbage & red wine jus (pb/gf)	28
8oz hand pressed rump burger, chips, cheddar & bacon or blue cheese & marmalade (gfo)	18
Beyond Burger plant-based, 'cheese,' gem, gherkins, house BBQ sauce & chips (pb/gfo)	17
Half or full rack of 'baby back' pork ribs <i>with</i> chunky chips & 'slaw (gfo)	17/23
10oz Surrey Farm Rump steak served <i>with</i> chips, portobello mushroom & cherry tomatoes (gfo)	25
Sauces – Creamy Peppercorn Blue Cheese Sauce Rich Gravy Garlic Butter	2

SIDES

Tender stem broccoli <i>with</i> sage butter & crispy sage (gf/pb)	6.5
Pickled raw 'slaw (pb/gf)	4
Garden salad (pb/gf)	4.5
Buttered seasonal vegetables (pb/gf)	5
Sauteed new potatoes <i>with</i> garlic & rosemary butter (gf/pb)	5
Chunky chips / Skinny Fries (pb/gf)	5
'Posh' chips <i>with</i> rosemary truffle oil & parmesan (gf)	6.5

HAVE YOU SEEN OUR SPECIALS BOARD?

If you have an allergy, please talk to a member of our team.

(v) vegetarian (pb) plant-based (gf) gluten free (gfo) gluten free option (pbo) plant-based option.

We add a discretionary 12.5% service charge for all our tables – please let us know if you would like this removed.