

Homemade Bloody Mary with Finlandia vodka and all the trimmings £6.00

Starters

Buffalo mozzarella and beef tomato salad with basil, olive oil and balsamic £4.50

Crab and wasabi cakes with mango crème fraiche £4.95

Mushrooms on toast Oyster, Paris Brown and flat mushrooms on seeded brown toast £4.50

Grilled Cornish sardines with cherry tomato compote £5.50

Houmous with chargrilled flatbread and crudités £4.00

Potted beef brisket with seeded brown toast £4.75

Roasts

All our roasts come with a Yorkshire pudding, buttered green beans, carrots and roasted potatoes, mash, cauliflower cheese, and red wine gravy

Pork loin served with crackling and Kentish apple and sage sauce £9.50

28 day matured Sirloin of beef served with horseradish £11.50

British leg of lamb served with mint sauce £11.00

Half a roast chicken served with bread sauce £10.00

Nut roast served with beetroot and horse radish chutney £9.75

Mains

Halloumi salad red pepper, green bean and tomato salad with lemon and chilli marinated Halloumi £8.00

Fish and chips line-caught haddock in Hoegaarden batter with chips and minted mushy peas £8.75

21 day aged 10oz West Country Ribeye steak with confit tomato, watercress and chips £14.50

Barbary duck breast with honey mustard glaze and an apricot, new potato and watercress salad £13.00

Grilled sea bass fillets with piedmont peppers and crushed baby potatoes £11.50

Bacon and cheese burger topped with sweet cure Suffolk bacon and Brue Valley mature cheddar £9.00

Sides

Buttered carrots and green beans £2.50

Dressed side salad £2.50

Chips with mango crème fraiche dip £2.75

PLEASE ORDER AT THE BAR AND WE WILL BRING YOUR FOOD TO YOU

