

# Things to eat

## SNACKS & SHARERS

Nocellara olives VE	£3
Selection of bread, Netherend Farm and lovage butters V	£3
Nuts, house spice mix VE	£3
Red pepper hummus, flatbreads VE	£7
Radishes, whipped feta, spring onion ash dressing V	£6
British charcuterie board, cornichons, sourdough, rapeseed oil (for 1 or 2)	£9/£18

## STARTERS

South Coast crab, cucumber, pickled watermelon rind, gem lettuce, sourdough crisp	£12
Charred halloumi and peaches, chimichurri, sumac V	£9
Crispy tofu satay salad VE	£9
Chicken liver pâté, spiced apricot chutney, toasted brioche	£7
Korean fried chicken wings, sesame, coriander	£8
Seasonal soup V	£7

## SANDWICHES

Served with skin-on fries

Cheddar and caramelised shallot toastie V Add Wiltshire ham £1	£9
Scottish crayfish cocktail Gochujang Marie Rose, radishes, gem lettuce, dill, brioche roll	£12
Slow-roast lamb shawarma flatbread Pomegranate and watercress salad, harissa yoghurt	£10.50

## SALADS

Courgette salad VE Green and yellow courgettes, vegan feta, pistachio, English peas, rocket, rapeseed oil	£12
Caesar salad Baby gem, Caesar dressing, garlic croutons, Parmesan Add: Free-range British chicken £6   Crayfish £7   Grilled halloumi V £5	£7
Poke bowl Sticky rice, avocado, cucumber, edamame beans, pickled radishes and ginger Salmon teriyaki Crispy tofu VE	£15 £13

(v) vegetarian | (ve) vegan If you'd like gluten-free bread, just let us know.

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy.

Prices include VAT.

## FROM THE GRILL

10oz rib-eye steak, triple-cooked chips	£35
10oz Casterbridge sirloin steak, triple-cooked chips Choose from: Peppercorn   Chimichurri VE   Lovage butter V	£28
Spatchcock churrasco chicken (for 1 or 2) Chimichurri, your choice of Jersey Royals or triple-cooked chips	£15/£29.50
Aberdeen Angus beef burger Cheddar, gem lettuce, tomato, truffle mayo, pretzel bun, fries	£15
Korean fried chicken burger Kimchi, gem lettuce, gochujang mayo, pretzel bun, fries	£12
Plant-based burger VE Vegan Cheddar, gem lettuce, mustard, pickles, brioche-style bun, fries	£13

## MAINS

Cumin-roasted aubergine, vegan feta, olives, buckwheat tabbouleh, tahini yoghurt VE	£11
Pan-fried Scottish salmon, English peas and pea shoots, salsa verde	£15
South Coast crab, chilli and lemon linguine	£18
Beer-battered haddock, triple-cooked chips, crushed peas, homemade tartare sauce Fancy something lighter? Just ask us if you'd prefer your fish grilled	£14
Confit duck, summer vegetables, saffron sauce	£19
Amritsari chole curry, lachha paratha, raita, Indian pickled vegetables V	£12

## ON THE SIDE

Skin-on fries VE	£4
Triple-cooked chips VE	£4
Jersey Royal potatoes, lovage butter V	£4
Watercress salad, vinaigrette VE	£3.50
Green beans, crispy shallots VE	£4
Chargrilled green and yellow courgettes, lemon zest, rapeseed oil VE	£4

## DESSERTS

Dark chocolate fondant, malted cream V	£8
Salted caramel tart, vanilla ice cream V	£6
Burnt Basque cheesecake, poached peaches V	£7
Eton mess VE British strawberries, coconut yoghurt, vegan meringue	£7
Selection of ice cream and seasonal sorbets V	£6
British cheeseboard, spiced apricot chutney, crackers	£12

# Things to drink

	 125ml	 750ml		 175ml	 250ml	 750ml
<b>SPARKLING</b>			<b>ROSÉ</b>			
<b>Stelle d'Italia Prosecco</b>	£5	£29	<b>Il Sospiro Pinot Grigio Blush</b>	£6.20	£8.90	£27
Italy			Italy			
<b>Hattingley Valley Classic Reserve</b>		£45	<b>Planeta Rosé Sicilia DOC</b>			£35
England			Italy			
<b>CHAMPAGNE</b>						
<b>Alfred Gratien Brut Classique</b>	£9.50	£55				
<b>Moët &amp; Chandon Brut Impérial</b>	£12	£70	 175ml	 250ml	 750ml	
<b>Moët &amp; Chandon Rosé</b>	£13	£80				
<b>Veuve Clicquot Yellow Label Brut</b>		£75				
<b>Veuve Clicquot Cliquot Brut Rosé</b>		£85				
			<b>RED</b>			
			 175ml	 250ml	 750ml	
<b>WHITE</b>			<b>Rometta Sangiovese IGT Rubicone</b>			
<b>Stormy Cape Chenin Blanc</b>		£24	Italy			£24
South Africa			<b>Care Tinto Sobre Lias</b>			£26
<b>Care Blanco Sobre Lias</b>	£6	£8.60	Spain			
Spain			<b>Vinedos Puertas Casa Lejano Merlot</b>	£6.20	£8.90	£27
<b>Primera Luz Sauvignon Blanc</b>		£26	Chile			
Chile			<b>Boheme Primitivo Salento</b>			£29
<b>Quinta da Lixa QL</b>			Italy			
<b>Flowers Vinho Verde</b>		£28	<b>Trapiche Melodías Malbec</b>	£6.90	£9.80	£29
Portugal			Argentina			
<b>Sartori Pinot Grigio</b>	£6.70	£9.50	£30	<b>Ramón Bilbao Rioja Crianza</b>		£30
Italy			Spain			
<b>Bodegas Santa Ana</b>			<b>Ken Forrester</b>			
<b>Viognier Reserve</b>		£30	South Africa			
Argentina			<b>Petit Cabernet Sauvignon</b>			£33
<b>Vinamar Chardonnay Reserva</b>		£31	<b>McWilliams On The Grapevine</b>			
Chile			<b>Pinot Noir</b>	£7.70	£11.10	£33
<b>Réserve Roquemolière</b>			Australia			
<b>Picpoul de Pinet</b>		£33	<b>L'Étoile de Villegeorge Haut-Médoc</b>			£40
France			France			
<b>Yealands Estate Land Made</b>			<b>Chateau Ste. Michelle</b>			
<b>Sauvignon Blanc</b>	£8.50	£12.20	£36	<b>Columbia Valley Syrah</b>		£44
New Zealand				USA		
<b>Terres Secretes Macon Villages</b>						
<b>Les Preludes</b>		£40				
France						

Wines by the glass are available as a 125ml measure on request

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