

DINNER

Ortiz anchovy crisps 4
goat's butter

Sourdough bread (v or ve) 3.5
butter or oil

STARTERS

Kale, avocado & herb salad (ve) roast carrots, toasted seeds	6.5/9	Five pepper Brixham squid with devilled mayonnaise	8.5
Carrot hummus (v) carrot top pesto & sourdough	5.5	Salmon crudo cured with lime, soy, chilli & fresh ginger	8
Roasted butternut squash & ricotta (v) on toast	7	Pork & fennel meatballs with tomato sauce	7.5
Burrata, spelt & basil from London dairy La Latteria	8.5	Rare breed spare ribs slow-cooked with green slaw	8.5

MAINS

VEGAN & VEGETARIAN

Spice-roasted cauliflower (ve) chickpeas, wilted spinach & curried aubergine sauce	10.5
Puy lentils & roasted celeriac (ve) mushrooms & red wine gravy	10.5
Anglum with pink kale slaw (v) fried London 'halloumi', yoghurt, ginger & lime dressing	11
Baked aubergine with herb crumb (v) harissa yoghurt & St Swithins chilli cheese	11



5 O'CLOCK DROP
Why restrict happy to an hour?
**At 5 every day we drop select
cocktail prices until 7**

GRILL

Our properly free-range chicken, pork & grass-fed beef are lovingly reared on the very best small British farms.
For larger steak cuts, please ask your waiter.

Merrifield Farm chicken 15 roasted cauliflower, spinach & gravy	Whole royal sea bream 14.5	Sirloin 24.5
House-cured Scottish salmon 15 saffron-roasted fennel & new potatoes	Dingley Dell pork ribeye 14.5	Ribeye 24.5
	Flat iron steak 15.5	

add béarnaise or peppercorn 2
Served with either fries, green salad or apple & fennel slaw

BURGERS & FRIED CHICKEN

DOUBLE BACON CHEESEBURGER 13.5 dry cured streaky bacon & American cheese
CHICKEN BURGER & FRIES 14 add avocado 2 bacon 2.5 kimchi 2
FRIED CHICKEN 9 for three drumsticks apple & fennel slaw, habanero vinegar extra drumsticks 3 each

SIDES

Fries	3.5
Roasted carrots (ve)	4.5
Broccoli garlic & lemon (ve)	4.5
Baked Jerusalem artichokes thyme & whey butter (v)	4.5
Mushrooms tarragon gravy (ve)	5
Chilli mac 'n' cheese (v)	5.5

B.Y.O

TUESDAYS

Bring as many bottles of wine as you can
carry. Free corkage on the lot



BOTTOMLESS

HOURS

Bottomless Bloody Marys or prosecco
when you join us for brunch

ROAST

SUNDAYS

Slow-roast beef 18.5
Roast chicken 17.5
served with all the trimmings
from 12pm until we run out

WINES

SPARKLING

125ml / btl

Nino Franco, Primo Brut Prosecco (ve) 6 / 30

11.5% | Veneto, Italy - NV

De Nauroy Brut Reserve (ve) 9 / 47

12% | Champagne, France - NV

SHERRY

100ml / btl

Manzanilla 'Gabriela', M Sanchez Ayala 5 / 32

15% | Jerez, Spain - NV

Oloroso 'Gobernador', Emilio Hidalgo 5.5 / 35

15% | Jerez, Spain - NV

ROSÉ

125ml / 375ml / btl

Grenache | Bergerie de la Bastide (ve) 4.5 / 11 / 19

12% | Languedoc, France 2017

WHITES

125ml / 375ml / btl

Trebbiano | Nespolino Bianco IGT (ve) 4.5 / 11 / 19

11.5% | Emilia-Romagna, Italy - NV

Cataratto | Normanno Ciello (ve) 22

12.5% | Sicily, Italy - 2018

Chenin Blanc | The Winery of Good Hope (ve) 26

12% | Stellenbosch, South Africa - 2018

Riesling | Jean Biecher (ve) 5 / 14 / 28

12% | Alsace, France - 2017

Picpoul | Cap Cette (ve) 5.3 / 15 / 29

13% | Languedoc, France - 2017

Pinot Grigio | Gregoris (ve) 30

12.5% | Veneto, Italy - 2017

Sauvignon Blanc | Cédric Allion (ve) 5.5 / 16 / 31

12% | Loire Valley, France - 2017

Chardonnay | Les Cottes (ve) 6 / 17 / 33

12.5% | Languedoc, France - 2016

Trebbiano | Saladini Pilastris Falerio (ve) 32

13% | Marche, Italy - 2017

Bacchus Blend | Knightor Carpe Diem (ve) 38

11.5% abv | Cornwall, England - 2014

Albarino | Terras Gauda San Campio (ve) 40

12.5% | Rias Baixas, Spain - 2017

REDS

125ml / 375ml / btl

Sangiovese | Nespolino Rosso IGT (ve) 4.5 / 11 / 19

12% | Emilia-Romagna, Italy - NV

Carignan Blend | La Troubadour (ve) 21

12% | Pays d'Oc, France - 2017

Barbera | Alasia (ve) 24

13.5% | Piedmont, Italy - 2017

Bobal | Academia de los Nocturnos (ve) 25

12.5% | Valencia, Spain - 2017

Cabernet Blend | Domaine du Haut Bourg (ve) 26

12% | Loire Valley, France - 2016

Tempranillo | Gran Cerdo (ve) 27

13% | Rioja Alta, Spain - 2018

Pinot Noir | Les Nuages 5 / 15 / 28

13% | Loire Valley, France - 2017

Tannat | Les Trois Chevaliers (ve) 6 / 17 / 31

14% | Languedoc, France - 2014

Mencia | Petit Pittacum (ve) 32

13.5% | Bierzo, Spain - 2017

Nero d'Avola | Terra Firma (ve) 33

14% | Sicily, Italy - 2017

Sangiovese | Saladini Pilastris (ve) 6.5 / 17 / 34

13% | Marche, Italy - 2017

Merlot Blend | Château Turon La Croix 35

13.5% | Bordeaux, France - 2010

Tempranillo | Hacienda Grimon Crianza (ve) 6.8 / 19 / 36

14% | Rioja, Spain - 2015

Pinot Noir | Sileni Cellar Selection 38

12% | Hawkes Bay, New Zealand - 2017

Malbec | Tomero 7 / 20 / 39

14% | Mendoza, Argentina - 2015

Grenache | Haut d'Acantalys 40

14.5% | Rhone Valley, France - 2016

Pinot Noir | Vignobles Guillaume 41

12.5% | Burgogne-Franche-Comté, France - 2015

Shiraz Blend | Radford Dale Black Rock (ve) 44

13.5% | Swartland, South Africa - 2015

Corvina Blend | Antonio Fattori Valpolicella Ripasso (ve) 48

15% | Veneto, Italy - 2017

Baga | Dirk Niepoort 'Nat Cool' 11 (ve) 51

12% | Bairrada, Portugal - 2016