

# DINNER

Ortiz anchovy crisps 4  
goat's butter

Sourdough bread (v or ve) 3.5  
butter or oil

## STARTERS

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

## MAINS

### VEGAN & VEGETARIAN

<b>Spice-roasted cauliflower (ve)</b> chickpeas, wilted spinach & curried aubergine sauce	10.5
<b>Puy lentils &amp; roasted celeriac (ve)</b> mushrooms & red wine gravy	10.5
<b>Anglum with pink kale slaw (v)</b> fried London 'halloumi', yoghurt, ginger & lime dressing	11
<b>Baked aubergine with herb crumb (v)</b> 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.

<b>Merrifield Farm chicken</b> 16 spelt, garlic leaf and preserved lemon	<b>Whole royal sea bream</b> 14.5	<b>Sirloin</b> 24.5
<b>Oven roasted hake</b> 15 braised fennel, cauliflower, gremolata & capers	<b>Dingley Dell pork ribeye</b> 14.5	<b>Ribeye</b> 24.5
	<b>Flat iron steak</b> 15.5	

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

### BURGERS & FRIED CHICKEN

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

### SIDES

<b>Fries</b>	3.5
<b>Rosemary roasted sweet potato wedges (v)</b>	4
<b>Broccoli garlic &amp; lemon (ve)</b>	4.5
<b>Spring greens</b> lemon & garlic (ve)	3.5
<b>Mushrooms</b> tarragon gravy (ve)	5
<b>Chilli mac 'n' cheese (v)</b>	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 & ORANGE

125ml / 375ml / btl

---

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

12% | Languedoc, France 2017

**Catarratto | Baglio Bianco** (ve) 35

12% | Sicily, Italy 2018

---

---

## WHITES

125ml / 375ml / btl

---

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

11.5% | Emilia-Romagna, Italy - NV

**Catarratto | 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) 29

13% | Languedoc, France - 2017

**Chardonnay | Viña Morande Naciente** (ve) 5.5 / 16 / 32

12.5% | Casablanca, Chile - 2017

**Chardonnay | Les Cottes** (ve) 33

12.5% | Languedoc, France - 2016

**Garnacha Blanca | Reverte** (ve) 6 / 17 / 34

13.5% | Navarra, Spain - 2016

**Grüner Veltliner | Arndorfer Handcrafted** (ve) 6.5 / 18 / 36

12% abv | Kamptal, Austria - 2018

**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

**Shiraz | 'Samurai' Free Run Juice** (ve) 5 / 14 / 28

14% | Southern Australia, Australia - 2018

**Cabernet Sauvignon | Metic** (ve) 5.5 / 16 / 32

14% | Colchagua Valley, Chile - 2018

**Mencia | Petit Pittacum** (ve) 32

13.5% | Bierzo, Spain - 2017

**Tannat | Les Trois Chevaliers** (ve) 6 / 17 / 34

14% | Languedoc, France - 2014

**Merlot Blend | Château Turon La Croix** 35

13.5% | Bordeaux, France - 2010

**'Macrame' Primitivo | I Pastino** (ve) 37

14% | Puglia, Italy - 2016

**Tempranillo | Hacienda Grimon Crianza** (ve) 6.5 / 19 / 38

14% | Rioja, Spain - 2015

**Pinot Noir | Sileni Cellar Selection** 38

12% | Hawkes Bay, New Zealand - 2017

**Malbec | Tomero** 7 / 20 / 40

14% | Mendoza, Argentina - 2015

**Grenache-Syrah | La Ligere** 41

13% | Cotes-du-Rhone, France - 2016

**Pinot Noir | Vignobles Guillaume** 43

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

**Shiraz Blend | Radford Dale Black Rock** (ve) 45

13.5% | Swartland, South Africa - 2015

**Corvina Blend | Antonio Fattori Valpolicella Ripasso** (ve) 48

15% | Veneto, Italy - 2017

**Baga | Dirk Niepoort 'Nat Cool' 1l** (ve) 51

12% | Bairrada, Portugal - 2016