

Kitchen opening times 12-3pm 6-10pm

Starters

Soup of the day, homemade bread (V) 5.50

Salt & pepper squid, lemon & garlic aioli, julienne salad 7.00

Tomato, Greek feta & spinach crostini, toasted walnuts 6.50

Chicken liver and Cognac parfait, rosemary bread & pickled baby onions 6.50

Grilled south Atlantic sardines on toast, Lilliput capers & tomato salsa 7.00

Mains

London Pride battered cod fillet, house chips & tartar sauce 11.00

Wild mushrooms in Madeira jus, celeriac puree, savoy cabbage & aged Pecorino 11.50

Pappardelle, rocket pesto & shaved Grana Padano, toasted pistachios & baby spinach 11.50

Braised ox cheeks, horseradish mash & seasonal greens 13.00

Pie of the week, buttered greens & mash 11.50

Pan fried cod loin, mussels, Parma ham, white wine & cream 14.00

Chalcroft Farm beef burger, relish & house chips 10.50

add bacon or cheese, each 1.00

Marwell Manor Farm Short Horn sirloin steak, house chips, garlic & parsley butter 17.50

Sides 3.75 each

Seasonal vegetables; Mixed leaf salad; Anya potatoes; Mashed potato; Hand cut chips

Sandwiches 12-3pm

Greek feta, tomato & baby spinach, flat bread 7.00

Homemade fish goujon bap, Pilot's tartar sauce 7.00

Cajun chicken & lemon mayonnaise, rustic loaf 7.50

Onglet steak, blue cheese, flat bread 8.50

Add homemade chips for 1.50

Snacks and Sharers 6-10pm

Meat board 17.00

Chicken liver pate, scotch egg, onglet steak, Cajun spiced chicken, Chorizo, Cumberland sausage, pickles & bread

Vegetarian board 14.00

Hummus, olives, slow roasted tomatoes, cherry peppers & feta, stuffed vine leaves, roman artichokes, pickles & bread

Scotch egg 4.00 Hummus & bread 3.50

Desserts

Lemon & lime cheesecake 5.50

Paul's chocolate brownie 5.50

Affogato al café, vanilla ice cream & espresso 3.50

Selection of Jude's ice cream & Sorbet 1.50

Vintage ale sticky toffee pudding 5.50

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be at risk of cross contamination by other ingredients.