



A LA CARTE MENU

Mixed olives £4.00

The Dusty Knuckle sourdough bread and butter £3.00

STARTERS

Roasted & raw beets, watercress, sourdough croutons
and whipped rosary goat's cheese (v) £8.00 / £15.50

Mixed grain salad with cumin and citrus roasted vegetables £8.00 / £15.50

Homemade Italian style sausage meatballs, soft cheese polenta and piquillo peppers £8.50 / £16.00 

Homemade BBQ braised pork belly, red slaw, Stilton, candied walnuts £9.50 / £18.00

Sumac marinated, grilled chicken, coriander yogurt, pitta bread
and maple tabasco almonds £8.00 / £15.50

Smoked trout, fennel and avocado salad £9.50 / £18.00

Crispy lamb sweetbreads, sauce gribiche £11.50

Gravadlax, dill cream cheese, bread & butter pickles, rye bread £10.50

• FROM THE GRILL •

D-cut Rump 350g - 28 days dry aged £23.50

Rib eye 350g - 28 days dry aged £27.50

Sirloin 400g - 35 days dry aged £28.50

Fillet 250g - 28 days dry aged £28.00

Choose from the sauces

Béarnaise, Stilton Hollandaise, Peppercorn, Salsa Verde or Bordelaise £2.50

• MAINS •

Half roasted free-range chicken in comfit garlic and wild rocket £17.50

Grilled lamb rump, crispy sweetbreads, salsa verde and watercress £24.50

Market Fish of the Day - Please ask your server

Potato gnocchi, marinated artichokes, olives, tomato and rocket £14.50

Smoked cheese, leek and mushroom macaroni parsley and pecorino crust, truffle oil £14.50

Chargrilled pork chop, tomato compote, smoked mozzarella, garlic, lemon and sage £14.50

• SIDES •

Seasonal Greens £4.00 Triple cooked chips £4.00 Dressed green salad £3.50

Mixed Onion grits £4.00 Smoked cheddar macaroni cheese £5.00 Scallion potatoes £4.00

Roasted chantenay carrots £3.50 Field mushrooms £3.50

Purple sprouting broccoli and smoked Cheddar gratin £4.50