

FROM THE KITCHEN

BAR NIBBLES

Nocellara Olives – 4.5 (VG)

Bread board with Homemade Marmite & shaved pecorino – 8 (v)

Wild Mushroom and Black Truffle Arancini – *with shaved parmesan* – 6 (V)

Jumbo Buffalo Chicken Wings – *with ranch dip* – 8 (GF)

Togarashi Spiced Scotch Egg – *katsu ketchup* – 9

House-made Biltong– *sliced to order, cured in coriander & black pepper* – 6.5

STARTERS

New Season Asparagus – *Crispy egg & bayonne ham butter sauce* – 14 (GF)

Crispy Pork Cheek Wontons – *Thit Kho broth, soy cured egg yolk*– 12

Ham Hock Terrine – *Green leaves & piccalilli* – 12 (GF)

BBQ Beetroot - *Passionfruit, mint & smoked chilli* - 10 (VG)

Burrata – *Isle of Wight tomatoes & garlic parmesan croutons* – 15 (V)

MAINS

Grass Fed British Beef Burger – *Bone marrow sauce, American cheese, pickle & old bay fries. Served on a sesame bun*– 19

Ale Battered Haddock & Chips – *Oak aged malt vinegar, tartare sauce & torched lemon* – 21

Za'atar Roasted Cauliflower – *Tahini dressing & smoked grain salad* – 20 (VG)

Grass Fed British 8oz Flat Iron Steak – *served with triple cooked chips or mash & watercress salad* – 24 (GF)

Sauces: *Peppercorn, Bearnaise, Truffle Mayo, Beef Jus* – 2.5

Roast Norfolk Chicken – *Piccata sauce & Tuscan bread* - 26

30 Day Dry Aged British Sirloin Steak– *served with a choice of side & sauce* - 37 (GF)

Cornish Hake – *Shrimp sambal, spring greens & sticky rice* – 26 (GF)

Beef Shin & Bone Marrow Pie – *with roasted bone marrow, pearl onions & carrot* – 25

Pan Roasted Lamb Neck – *Muhammara, green peppercorn jus & freekeh risotto* – 25

30 Day Dry Aged British Porterhouse Steak for Two to Share– *choice of 2 sides and 2 sauces* – 75 (GF)

SIDES

Triple Cooked Chips – 6

Kampot pepper Creamed spinach – 6.5

Crispy Potatoes – *With wild garlic mayo* – 6

Farmhouse butter mash – 5

Garden side salad – *honey mustard dressing*– 5