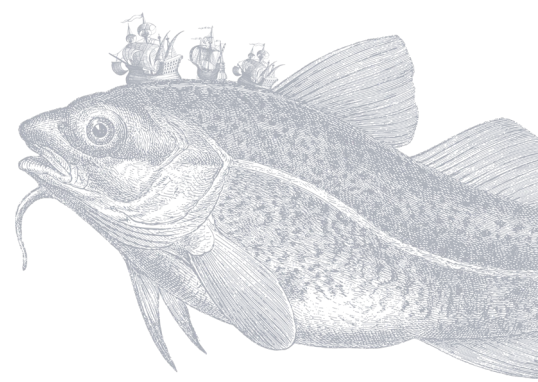




THE COD



"The secret of success in life is to eat what you like and let the food fight it out inside." *Mark Twain*

Light Bites

Artisan bread & butter	£3.00	Homemade scotch egg	£4.50
Pitted Provencal olives	£3.00	Welsh Rarebit	£4.50
Cashew, roasted nuts & wasabi	£3.00	Cumberland sausage roll	£4.50

To Share With

Charcuterie board with pickles and artisan bread	£16.00
Best of British pubs classics (sausage roll, ham hock, scotch eggs, rarebit) (with cheese £3)	£18.00

Starters

London Particular pea & ham soup with croutons	£7.00
Potted brown Morecambe Bay shrimps on toast	£8.25
Feta & spinach quinoa salad, honey & mint dressing	£7.50 £12.00
Tuna tartare, avocado, sesame, coriander & chili	£8.50
Seasonal game terrine, cornichon with gribiche sauce	£8.25
Candied beetroot & aubergine salad with truffle goat's cheese, balsamic	£8.50 £13.50

Mains

Pan-fried guinea fowl breast, pearl barley, peas, bacon & wheat beer stew	£15.50
Lemon cod meuniere, brown butter, lemon, parsley & steamed potatoes	£17.50
Seitan stroganoff, soya cream, caramelised onions & camargue red rice (v)	£13.50
Rare breed Barnsley chop with kidneys, braised red cabbage, roasted cherry tomato	£15.00
300g dry-aged prime rib eye, mushroom butter, bistro salad & French fries	£28.00
Beer-battered haddock, mushy peas & triple-cooked chips	£14.50
'The Admiral' beef burger, 'Dijonnaise' relish, Applewood Cheddar, fries	£14.00

Sides

Triple-cooked chips	£3.50	Spinach and nutmeg	£3.50
Broccoli, chili & pistachio	£4.00	Cheese & truffle fries	£5.50
Aubergine, black garlic, pomegranate	£4.00		

v = vegetarian

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.

A discretionary 12.5% service charge will be added to your bill.