

### Aperitifs

Coconut & mango daquiri – long, sweet & sour	9.75
Singapore Sling - long & refreshing Portobello gin cocktail	9.75
Negroni – Portobello Road Gin & El Bandarra Rojo vermouth in this Italian classic	9.75

### Nibbles

House Breads, <i>extra virgin rape seed oil, balsamic</i>	4.5
Devilled Whitebait, <i>tartare sauce</i>	6.5
Pork, Fennel & Garlic Scotch Egg, <i>Bloody Mary ketchup</i>	7.5

### Starters

Summer Vegetable with Hummus and Tzatziki	7.5
Chicken Liver Parfait, <i>onion jam, sourdough toast</i>	8.5
Smoked Salmon, <i>pickled cucumber, herb crème fraiche, dill oil and watercress</i>	9
Chicken Caesar Salad, <i>Cos lettuce, shaved parmesan, anchovies, and soft egg</i>	7.5   15

### Pub

Falafel kofta, <i>mint yoghurt, soused cabbage, pomegranate, humus, lettuce, and flatbread</i>	14
Steak sandwich, <i>caramelised red onion, rocket, horseradish mayonnaise with fries</i>	14.5
Crispy-battered Haddock, <i>chunky chips, minted peas, tartare sauce</i>	17.5
Lamb koftas, <i>mint yoghurt, soused cabbage, pomegranate, humus, rocket, and flatbread</i>	14.5
Spicy Chicken Burger <i>with Oriental coleslaw and fries</i>	15
Sea Bass, <i>avocado, cherry tomatoes salad, tattie scone, lime and coriander</i>	17
British Brisket Burger, <i>cheese, ruby slaw, baby gem, fries, onion relish</i>	16.5
	<i>add fried hen's egg</i> 17.5
	<i>add bacon</i> 17.5
Apricot, Squash & Toasted Chickpea Tagine, <i>pomegranate couscous, almond yoghurt, flat bread (vg)</i>	14
	<i>add grilled spatchcock quail, harissa</i> 18
Roasted River Test Trout Fillet, <i>Greek salad, crumble feta, lemon dressing</i>	18.5

### Dry-aged Walter Rose Steaks

<i>Flat iron steak served with watercress salad &amp; grilled tomato, chimichurri sauce &amp; chunky chips</i>	19
<i>8oz Rump served with watercress salad &amp; mushrooms, crispy onion rings &amp; chunky chips</i>	22.5
<i>(Add Peppercorn sauce / Garlic butter)</i>	2 ea

### A bit on the side

Rocket and Parmesan	New potatoes	Chunky Chips	4.5 ea
Aspen Fries	Onion Rings	French Fries	



## **Puddings**

British Cheese Plate, <i>oat cakes, crackers, grapes, chutney</i>	12
<i>Today's selection: Lincolnshire Poacher, Barkham Blue, Solstice, Tunworth &amp; Golden Cross</i>	
Mint Honey Panna Cotta <i>with chocolate crumble and English berries</i>	7
Espresso vanilla Brulee with chocolate truffle	7
Summer Pudding <i>with lime crème fraiche</i>	7
Pineapple Tart Tatin, <i>coconut sorbet/rum &amp; raisin ice cream</i>	7
Selection of Dairy Ice Creams & Sorbets – <i>three scoops</i>	6
Add a scoop of ice cream	2

## **Late Cocktails**

Espresso Martini - <i>Belvedere Vodka, FAIR Café Liqueur, cold brew espresso</i>	11
Side Car - <i>Hennessy VS Cognac, Giffard Triple Sec, sugar, pressed lemon</i>	11
Old Fashioned – <i>vanilla-infused Old Forester Bourbon, cocoa bitters, orange oil, muscovado sugar</i>	9.5

## **Stickies**

Sauternes, Chateau Delmond, France	100ml
	9.25
Taylors 20yrs Port, Portugal	13.5

## **Digestifs**

Armagnac, Sigognac VSOP 40%	4.5
Cognac, Hennessy VSOP, 40%	5.25
Rum, Diplomatico reserve, 40%	6.25
Tequila, Casamigos Añejo, 40%	6.25
Speyside Whisky, Balvenie 12yrs, 40%	5.25
Islay Whisky, Ardbeg 10yrs, 46%	5.5
Lowland Whisky, Auchentoshan Three Wood, 43%	6

