

COCKTAILS

Aperol Spritz 8.5 Bloody Mary 7.5
Mimosa 9.5
Red snapper 9.5 Virgin Mary 3.5

BURGERS

Served with fries

Pulled pork, slaw 13

Plant based burger, house relish, vegan mayo, tomato, lettuce, pickle (vg) 14

8oz beef burger, house relish, mayo, tomato, lettuce, pickle 14

Add Cheddar ~ streaky bacon ~ chorizo ~ blue cheese ~ vegan Cheddar ~ fried egg 1 each

SIDES

Cauliflower cheese (to share) 6

Bowl of roast potatoes (to share) 6

Yorkshire pudding & gravy 1.5

Fries ~ Chips ~ Mash 4

Parmesan & truffle French fries 5

Sweet potato fries 5

House salad ~ Buttered greens 4

SMALL PLATES

Nocellara olives 2.5

Borough sourdough (vg) 3.5

Garlic & thyme baked camembert (u) 12.5

Mezze ~ olives, falafel, hummus, baba ganoush, pitta bread (vg) 9.5

Salt & pepper calamari 7.5

Shredded belly pork croquettes, chipotle mavo 6.5

Gin-cured Chalk Stream trout tartare, wasabi sour cream, pickled fennel & radish (gf) 9

Wild mushroom tart, chicory & walnut salad, Gorgonzola dressing (u) 8

Vegan nduja & saffron arancini, arrabbiata, basil mayo (vg) 7.5

Duck & chicken terrine, pistachio salt, cranberry & apple chutney, brioche 8.5

ROASTS

Topside of beef, Yorkshire pudding 18

Lemon & thyme corn fed chicken, bread sauce 18

Pork belly, crackling, apple sauce 18

Lentil & cashew nut roast, veggie gravy (vg) 16

Roasts are served with roast potatoes & parsnips, seasonal vegetables & homemade gravy

MAINS

10oz sirloin, chips, house salad, peppercorn sauce 22.5

Pan fried Stone bass, sautéed potatoes, tenderstem broccoli, cray fish & dill sauce 17

Roasted heirloom squash risotto, sage & almond pesto, beetroot crisps (vg, gf) 14.5

Beer battered fish & chips, tartare sauce, pea purée 15

Free-range chicken thigh & leek pie, mash, braised cabbage, gravy 16