

SMALL PLATES

Sourdough Revolution Bread, Butter ^{(V) (G)(Mi)} 5.00	Marinated Mixed Olives ^(Ve) 4.75
Baked Camembert, Sourdough, Garlic, Rosemary ^{(V) (G)(Mi)} 13.00	Fire-Roasted Red Pepper Hummus, Sourdough, Radish, Pickled Carrot ^{(Ve) (SD)} 6.50
Halloumi Fries, Chipotle Chilli Jam ^{(V) (Mi)(SD)} 7.00	Buttermilk Chicken Wings, Chipotle Mayo ^(Mi) 8.00
Korean BBQ Belly Bites ^(SD) 8.50	Calamari, Garlic Aioli ^{(G)(Mo)(SD)} 9.00

STARTERS

Rabbit Terrine, Pickled Veg, Mushroom Crumb ^{(Ce)(SD)}	12.00
Almerian Fish Stew, Fennel, Red Pepper ^{(Ce)(G)(F)}	9.00
Tempura Tender Stem Broccoli, Kimchi, Miso & Chilli Dressing ^{(Ve) (Mu)(N)(P)(Se)(So)(SD)}	12.00
Twice Baked Cheese Souffle, Gouda Cheese Sauce ^{(V) (E)(G)(Mi)(Mu)}	9.00

MAINS

Chalk Stream Trout, New Potatoes, Lobster Bisque, Pea, Samphire ^{(F)(Mi)(SD)(Ce)}	22.00
Chicken Supreme, Fondant Potato, Savoy Cabbage, Pancetta & Mushroom Sauce ^{(Mi)(SD)}	20.00
Pork Belly, Onion Purée, Wholegrain Mash, Greens, Crispy Cavolo, Cider Jus ^{(Mi)(SD)}	22.00
Moules Mariniere, Fries ^{(G)(Mi)(Mo)(SD)}	20.00
Summer Risotto, Pea, Mint, Courgette, Lemon, Mascarpone ^{(Mi)(Mu)(SD) (Ce)}	18.00
Beef Burger, Applewood Cheese, Streaky Bacon, Relish, Pickles, Fries ^{(Ce)(G)(Mi)(Mu)(So)(SD)}	19.50
Vegan Lentil Burger, Relish, Pickles, Fries ^{(Ce)(G)(Mi)(Mu)(So)(SD)}	18.00
Chicken Caesar Salad ^{(G)(Mi)(F)}	18.00

THE JOSPER GRILL

Native Breed Pork Chop ^(SD)	24.00
Cauliflower Steak ^{(Ve) (SD)}	20.00
Rump ^(SD) 26.00 Sirloin ^(SD) 30.00 Ribeye ^(SD) 34.00	

ALL SERVED WITH FRENCH FRIES, WATERCRESS SALAD & A SLOW-ROASTED SHALLOT

SAUCES

Blue Cheese & Mushroom ^{(V) (Mi)(Mu)} Pancetta & Mushroom ^{(E)(Mi)(SD)}	
Peppercorn ^{(F)(Mi)(Mu)(SD)} Garlic Butter ^{(V) (Mi)}	3.25

SIDES

French Fries ^(Ve) 4.50	Téatro Fries GARLIC MUSHROOM, PARMESAN, TRUFFLE OIL, GARIC MAYO ^{(V) (Mi)(Mu)(SD)} 6.50	Sweet Potato Fries ^(Ve) 5.00
New Potatoes ^{(V) (Mi)} Mash Potato ^{(V) (Mi)} Seasonal Greens ^{(V) (Mi)} Mixed Leaf Salad ^{(Ve)(SD)} 4.50		

DESSERTS

Vanilla Panna Cotta, Nectarine ^(Mi) 9.00
Chocolate Delice, Salted Caramel, Chocolate Soil ^{(E)(Mi)} 9.50
Sticky Toffee Pudding, Vanilla Ice Cream ^{(V) (E)(G)(Mi)} 8.50
Tropical Eton Mess, Toasted Coconut ^(Ve) 7.50
Ice Cream / Sorbet (REQUEST ALLERGENS) 6.00

CHEF'S SELECTION CHEESE BOARD

HANDMADE CRACKERS, SEASONAL FRUIT & HOUSE CHUTNEY

A cheddar, soft and blue cheese hand chosen by our chefs ^{(G)(Mi)(SD)} 12.00
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AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.
ALLERGENS? PLEASE ASK YOUR SERVER. ^(V) – VEGETARIAN | ^(Ve) – VEGAN
OUR ALLERGEN KEY SHOWS YOU WHICH ALLERGIES ARE IN EACH DISH:
(Ce) - Celery, (Cr) - Crustaceans, (E) - Eggs, (F) - Fish, (G) - Gluten, (L) - Lupin, (Mi) - Milk, (Mu) - Mustard,
(Mo) - Mollusc, (N) - Nuts, (P) - Peanuts, (Se) - Sesame, (So) - Soya, (SD) - Sulphur Dioxide