



FOR THE TABLE

rosemary focaccia, olive oil vg £3.8 nocellara olives vg/gf £5.5

BRUNCH UNTIL 3PM

smashed avocado; sourdough, dill salsa, chilli, coriander, seed dukkah <small>vg</small>	£10.5
English breakfast; smoked streaky Dingley Dell bacon, Old Spot sausage, St. Ewe egg, BBQ beans, toast	£12.8
full & proper breakfast; smoked streaky Dingley Dell bacon, Old Spot sausage, St. Ewe egg, BBQ beans, roast tomato & mushroom, toast	£16.8
cinnamon french toast; torched peach, mascarpone, basil, peach maple <small>v</small>	£15.8
buttermilk fried chicken, chipotle hollandaise	
three cheese sandwich; applewood cheddar, scamorza, mozzarella, braised onions, gherkin, pepper sauce, crisps, dill, sourdough	£12.8
roast beef sandwich; dry-aged beef loin, caramelised onions, Emmental, horseradish mayo, watercress, radish, sourdough	£15.5

STARTERS

hot artichoke & parmesan dip; flame-grilled sourdough <small>v</small> £9
aged gouda croquettes; lingonberry <small>v</small> £10
burnt miso aubergine; garlic labneh, coriander oil, seeds, pomegranate <small>vg/gf</small> £8
Scottish scallop; parsnip purée, saffron cream, caviar <small>gf</small> £10
soft shell crab tempura; black garlic ponzu aioli £12
salt & szechuan pepper squid; chilli, ginger, garlic, miso mayo £13.5
Brook Street lamb kofta; smoked garlic aioli, pink pickled onions, pine nuts, grilled pita £12.9

BOWLS & SKEWERS

wild rice & quinoa; spinach, roast squash, broccoli, apple, feta, pomegranate, seeds <small>vg/gf</small> £14.2
puy lentil stew; aubergine, vegan sour cream, urfa chilli <small>vg/gf</small> £13.8
+ grilled halloumi, kale pesto <small>vg/gf</small> £6.5
+ Aleppo pepper king prawns <small>gf</small> £7.8
+ lemon pepper chicken thigh <small>gf</small> £7.5

MAINS

grilled cauliflower; apricot & pine nut pesto, crispy leaves <small>vg/gf</small>	£17.8	bone-in chicken schnitzel; wild mushroom ragout, tarragon crème fraîche <small>gf</small>	£22.8	Barbary duck breast; smoked celeriac, blackberries <small>gf</small>	£24.5
+ Aleppo pepper king prawns £6		suggested wine pairing: Zweigelt - Funkstille		suggested wine pairing: Pinot Noir - La La Land	
suggested wine pairing: Viognier Gran Reserva - Indómita					
roast hake; rainbow chard, brown shrimp butter <small>gf</small>	£25.5	double smash burger; 2 x 70g smashed beef patties, smoked cheddar, pink pickled onions, jerk quince mayo, cream bun + smoked Dingley Dell bacon £2	£13.8	dry-aged Longhorn minute sirloin; fried St. Ewe egg, salsa verde <small>gf</small>	£16.8
suggested wine pairing: Chardonnay - Cramelé Recas		+ avocado salsa £2		suggested wine pairing: Cabernet Sauvignon - Morandé	
whole grilled sea bass; pickled cucumber, nuoc cham <small>gf</small>	£27.5	+ fried St. Ewe egg £2.5		380g New York strip <small>gf</small>	£38
+ Aleppo pepper king prawns £6		suggested wine pairing: Shiraz - Wild & Wilder		East Anglian - aged for 56 days	
suggested wine pairing: Chenin Blanc - Liberty Freetrade				suggested wine pairing: Malbec - Manos Negras	
rum-battered haddock & chips; bean salad, bone broth curry, bacon tartare	£23.8				
suggested wine pairing: Sauvignon Blanc - Holdaway Estate					

MONTHLY SET MENU

£28 for three courses

ask to see this month's peak-season menu

SIDES

braised kale & edamame; chilli, sesame <small>vg/gf</small>	£6.4	truffle mac & cheese; crispy shallots & capers <small>v</small>	£9.5	mixed leaves; honey vinaigrette, parmesan <small>gf</small>	£5.5
grilled sweet potato; horseradish cream <small>vg/gf</small>	£6.8	chips; sesame salt <small>vg</small>	£5.8	avocado salsa <small>vg/gf</small>	£4.8

Charity No. 1152205

ANY ALLERGIES?
SCAN THE QR &
LET US KNOW.



we are proud to support Spread a Smile in their mission of bringing joy to children in hospitals - find out more at spreadasmile.org

100% OF OUR DISCRETIONARY
SERVICE CHARGE GOES TO THE TEAM.
ALWAYS HAS, ALWAYS WILL.

APERITIVO HOUR

5-7pm daily
cocktails, guest beers & wine