



Appetisers

- House Spiced Roast Nuts £2.50
Crispy Salt & Pepper Squid £3.95
House Marinated Mixed Olives £2.50

Aperitifs

- Sipsmith Gin, Rhubarb & Hibiscus £4.85
Kir Royale £9.50
Belvoir Organic Elderflower £2.40

Starters

- Spring Chicken, Peas, Lardons, Baby Gem £8.00
Granfort Chardonnay, Pays d'Oc, France 13.5% 175ml £4.00

- Mackerel, Pancetta & Potatoes £7.00
Altoritas Sauvignon Blanc, Central Valley 12% 175ml £4.50

- English Asparagus, Crispy Pheasant Egg, Rapeseed Mayonnaise £8.50
Cullinen View Chenin Blanc, Western Cape, South Africa 12.5% 175ml £4.00

- Salt Baked Beetroot, Goats Curd & Walnut Salad £6.50
Pinot Grigio Rosato del Veneto, Collezione Marchesini, Italy 12% 175ml £4.20

- Ham Hock & Guinea Fowl Ballantine, Monkfish Cheek Fritter, Peas Pudding £8.50
Portobello London Pilsner 4.6% 330ml £3.60

- Pastrami Salmon, Pickled vegetables, Dill Mayonnaise £7.50
Vidal Sauvignon Blanc, Marlborough, New Zealand 14.5% 175ml £6.00

Suggested wine or beer is shown below in italics

All our dishes are cooked to order and in busy times there may be a short delay

Subject to change and availability. Please advise if you have any special dietary requirements.
There will be a discretionary 10% service charge added to the bill. All prices include VAT.



Mains

- Lamb Rump, Faggot, Sweetbreads, Mash, Mint, Calvo Nero £18.50
Short Mile Bay Shiraz, Australia, 13.5% 175ml £4.00
- Sea Trout, Wild Garlic Risotto, Morrels £17.50
Altortas Sauvignon Blanc, Central Valley 12% 175ml £4.50
- Pork Belly, Cheek, Crispy Rillettes, Armagnac Prunes Chateau Potato £17.00
Curious Apple Cider with Rubens, 5.2% 33cl £3.60
- 8oz Rib-Eye Steak, Beef Dripping Chips, Rocket, Café de Paris Butter £24.00
Callia Lunaris Malbec, San Juan, Argentina 13.5% 175ml £4.75
- Whole Roasted Lemon Sole, Beurre Noisette, Jersey Royals, Samphire, £16.50
Vinuva Organic Pinot Grigio, Terre Siciliane 12% 175ml £4.50
- Butternut Squash Terrine, Ratatouille, Ricotta Fritter, Roasted Garlic Veloute £15.50
Granfort Chardonnay, Pays d'Oc, France 13.5% 175ml £4.00

Sides

Beef Dripping Chips, Chateau Potatoes, Seasonal Greens £3.50 Each

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Desserts

Coffee Parfait, Cardamom Cream, Almond & Cinnamon Doughnuts

Ginger & Lemon Panna Cotta, Poached Rhubarb

Burnt Butter Chocolate Ganache, Poached Pear, Walnuts, Crème Fraiche

Hazelnut Crème Bruleé, Hazelnut Ice Cream, Biscotti

All the above @ £6.50

British Cheese Board, Chutney & Biscuits £8.50

Selection of Downsview Farm Ice Cream & Sorbets (£1.50 per scoop)

Affogato al Caffè £3.50

Petit Fours £2.50

Selection of Horsham Roasted Coffee & Liqueurs

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A selection of drinks from our list

Dessert Wine

Muscat Beaume de Venise 75ml / 37.5ml bottle £5.95 / £17.50

Sauterne les Garonelles 37.5ml bottle £24.00

Port

Dows Ruby or Tawny 50ml £3.50

Dows late bottled vintage £5.00

Liqueurs

Courvoisier Cognac 25ml £3.25

Janneau Grand Armagnac 25ml £3.25

Remy Martin Champagne Cognac 25ml £4.50

Calvados 25ml £2.80

Aperitif

Cointreau 25ml £2.50

Limoncello 25ml £2.00

Patron XO 25ml £3.25