
BAR SNACKS

- Gordal olives (vg) (139 kcal) 5
- Warm sourdough, whipped feta, pistachio, chimichurrie (v) (468 kcal) 6
- Scotch egg, mustard mayonnaise (1026 kcal) 6
- Sausage roll, HP sauce (934 kcal) 6
- Oyster mushroom tempura & roasted sesame dipping sauce (vg) (216 kcal) 6.5
- Artichokes crostini with smoked garlic & lemon aioli (vg) (399 kcal) 7

SHARERS

- Baked Camembert, filo crust, smoked garlic, black truffle honey, almonds, toasted sourdough (v) (1147 kcal) 17
- Charcuterie, mortadella, coppa, salami, mixed pickles, salted cracker bread (868 kcal) 18

STARTERS

- Soft boiled duck egg, smoked ham hock, confit potatoes, mustard, bread & butter pickles (877 kcal) 10
- Laverstock Buffalo mozzarella, black olive marmalade, crushed pine nuts, orange maple miso dressing (v) (657 kcal) 10
- Moules marinière, harissa, garlic and parsley (540 kcal) 10
- Kiwi & garden greens salad, fresh vegan ricotta, raw blanched almonds & avocado oil (vg) (683 kcal) 8
- Deville whitebait, black pepper baby squid, tartare sauce (485 kcal) 9

MAINS

- Slow cooked beef short-rib, soft polenta, Parmesan (1233 kcal) 21
- Watermelon, coconut & feta salad, pumpkin seeds, lime, honey, soy & sesame dressing (v) (633 kcal) 15
- Roast lamb rump, aubergine & tahini purée, chargrilled Tenderstem® broccoli, mint relish (576 kcal) 24
- Roast cod, mussels, brown shrimp, chervil root, herb sauce (563 kcal) 22.5
- Short rib & flank burger, smoked Applewood Cheddar, burnt onions, bone marrow crumb, gherkins, skin-on fries (1413 kcal) 17
- Cider-battered fish and chips, pease pudding, tartare sauce, gherkin ketchup (1664 kcal) 18

SIDES

- Broccoli, chilli, lemon (vg) (90 kcal) 5.5
- Jersey royals, chives, samphire, peas (vg) (305 kcal) 5.5
- Sweet potato fries (vg) (586 kcal) 5.5
- Mixed salad, toasted sesame dressing (vg) (129 kcal) 5
- Green melon, pickled cucumber, feta, dill salad (vg) (333 kcal) 5.5

The daily requirement of calories needed by an adult are 2000 kcal.

A discretionary 12.5% service charge will be added to your bill. All service charges, cash and credit/debit card tips are paid in full to our team members.

Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team.