

EVENING: Time: 17.00-22.00

SMALL PLATES

Padron peppers, Hill Farm rapeseed oil, sea salt	5.00
Dorset labneh, marinated peppers, olive oil	6.00
Spiced lamb croquettes, mint, aioli	6.00
Roasted romanesco, salsify, crispy kale, toasted hazelnuts	6.50
Wiltshire burrata, roasted pumpkin, Terra Creta olive oil	6.50
Crispy fried squid, almonds, black garlic	6.50

BIG PLATES

Corn fed chicken, boulangere potatoes, sprout tops, chestnuts, pancetta	15.00
Mushroom & spinach Wellington, braised leeks, greens, vegan gravy	11.00
Pan roasted coley, tomato, garlic, white bean & almond stew	14.50
8oz bavette, field mushroom, bone marrow, roast tomato, fries	16.50
Elgin cheeseburger, tomato, pickle, mustard mayo, fries	13.00

SIDES

Mr Chaudhry's flatbread	1.80
Garden salad	3.50
Rosemary and garlic fries	3.50
Bubble and squeak	4.00

SWEET

Coleman coffee affogato	4.50
Dark chocolate, brownie, Morello cherries, creme fraiche	5.50
Cheese Merchant cheese plate, crackers, chutney	7.00

We work with the best local suppliers for our meat, fish and veg, our milks and creams are from Northiam Dairy, English cheese from The Cheese Merchant, bread from The Dusty Knuckle bakery, oils and olives from Greg & Paulina on Broadway Market and our eggs are laid by free range Arlington White chickens at Cackleberry Farm in the Cotswolds.

Please inform the team of any allergies before ordering.