

Starter

VAT is included in the price at 20% Optional service charge is added at 10%

King prawn tempura and haddock goujons (enough to share)	£14
Fresh pea and mint soup with sourdough	£8
Creamed mushrooms on sourdough toast	£8
Puglian Buratta with rocket and anchovy	£8
In partnership with His Majesty's accredited butcher Aubrey Allen and Huntsham Farm,	
Served with roast potatoes, Yorkshire pudding and seasonal vegetables	
Middlewhite pork chop, sausage, and crackling	£27
32 day dry aged 1.1kg Longhorn sirloin for 3 or 4 people	£120/130
397g 28 day dry aged Sirloin on the bone	£34
Lamb Barnsley Chop	£24
and	
200g Monkfish tail with seaweed butter and roast garnish	£27
200g Workhish tali with seaweed butter and roast garnish	LZ7
Sides	
Green Beans	£4
Frites	£5
Rocket and parmesan	£4.50
Pudding	
Sticky Toffee Pudding with vanilla ice cream	£9
Shilton apple and blackberry crumble with vanilla ice cream	£8
Amalfi lemon posset with raspberries and shortbread crumble	£9
Eton Mess with British strawberries	£8
Montgomery cheddar, Oxford blue and Waterloo with biscuits	£12
Madagascan vanilla ice cream	£8
Lemon Sorbet	£8
Coffee £4.75 Coffee/espresso £4.75 with shortbread Tea £3 fresh mint £3	
Smaller portions available upon request	£13.50
For all dietary requirements and allergens please speak to a member of the team	