Image

FOR THE TABLE

Marinated mixed olives (gf, ve) - 5

Toasted sourdough, garlic butter - 4.

Flatbread , beetroot hummus (ve) - 7

SHARING BOARDS

Mezze platter, hummus, babaganoush, roasted red peppers, mixed olives, flatbread (ve) – 14

Ocean board, scallop ceviche, prawns, sea trout, anchovies, mackerel pate, fennel&samphire salad, flatbread -24

Oven baked Camembert, truffle honey, sourdough bread (v, gf on request) - 17

SMALL PLATE

Smoked beetroot & quinoa salad, goats’ cheese, balsamic glaze, toasted pine nuts (gf, v, ve on request) - 8

In-house oak smoked sea Trout, beetroot puree, pickled cucumber squid ink tapioca (gf on request) - 9

Salt & pepper squid, soy, sesame & miso dressing, coriander, fresh chilli, daikon salad - 9

Pan seared scallops, pea puree, broad beans, squid ink mayo, pancetta crumbs (gf) - 15

Duck liver parfait, pickled carrots, apricot chutney, toasted sourdough (gf on request) - 8

ROASTS

Roast sirloin of Surrey beef – 19

Roast confit duck leg- 18

Roast pork belly – 17

Vegan wellington *(please ask if you wish to add a yorkie)* - 15

8 hour oak-smoked short rib of beef -22

*Add cauliflower cheese* - 4.5

Pigs in blankets- 6

*All our roasts are served with roast celeriac and carrot veg, roast potatoes*

*cabbage, proper gravy and homemade yorkies*

MAIN COURSES

Crispy duck salad, mixed leaves,daikon salad, fresh chilli, sesame,coriander ,miso soy dressing -16

gf = gluten free | v = veggie | ve = vegan

Before ordering, please inform us of any allergies or dietary requirements. During busy periods, food can take up to 50 minutes. A 10% service charge will be added to your bill - please ask if you wish for this to be removed.

Spring green risotto, broad beans, spring onions, peas Rocket and parmesan - (gf, v, ve on req) - 15

Hand pressed Bray burger, bacon, blue cheese *or* cheddar, onion crisp, relish, chunky chips - 16

Beer battered market fish of the day, mushy peas, tartar sauce, chunky chips - 16

Pan roasted Hake, new potatoes, chorizo, samphire , pesto (gf, ve on req )-20

SIDES

Cauliflower cheese - 4.5 House chips (v) - 4.50 | Truffle & parmesan topped chips (v) - 6.50

House salad (ve, gf) - heritage tomatoes, red onion, radish, mixed leaves - 6

PUDDINGS

Honeycomb cheesecake, chocolate soil, fresh honeycombe – 8

Sticky toffee pudding, toffee sauce, custard- 8

Frangipane tart and fresh berries (ve) -7

Hazelnut and chocolate mousse, praline (gf) - 8

British cheese board, blue, cheddar & goats, quince jelly, artisan crackers – 14

Cake of the day – 3.95

The invisible cookie - instead of having a pudding, make a donation to our charity of the month:

*All donations go directly to The British Red Cross, to aid the Ukraine Crisis Appeal* - 2

*Please ask a team member about children’s food - smaller portions available*