



APÉRITIFS

Chinola Mimosa - 10
Copperfield Gin Martini - 10
Albury Estate Classic Cuvée - 12

WHILE YOU WAIT

Mixed marinated olives (v) - 4
House baked bread, whipped truffle butter (v,agf) - 5

SMALL PLATES

Carrot and coriander soup, baked bread, butter (v, agf) - 8
Mackerel mousse, house pickles, crostini (agf) - 8
Salt and pepper squid, lemon aioli - 9.50
Rainbow beetroot carpaccio, whipped goats cheese, fig chutney, hot honey (v, agf) - 9
Chicken liver parfait, truffle butter, toasted brioche, port and red onion purée (agf) - 9.50
Studded baked camembert, hot honey, toasted breads (v, agf) - 18.50

SANDWICHES (12-3PM)

Battered fish fingers, brioche bun, dill mayo tartare, house chips (agf) - 14
Tomato, mozzarella, pesto focaccia, house chips (v, agf) - 12.50
Roast sirloin focaccia, tomato, horseradish mayo, proper gravy, house chips - 14

BIG PLATES

Torched goats cheese salad, ash baked beetroot, mixed leaves, candied walnuts, balsamic glaze (v, gf) - 16
Pan roasted seabream, baby potatoes, tenderstem broccoli, sautéed kale, chorizo, salsa verde - 22.50
Mushroom linguine, mushroom truffle velouté, sautéed wild mushrooms (vg) - 17
Cajun chicken burger stack, Mexicana cheese, tzatziki, baby gem, beef tomato, red onion, brioche roll - 18.50
Hand-pressed beef burger, baby gem, marinated tomatoes, streaky bacon, cheddar, house chips, slaw - 18.50
Battered market fish of the day, house chips, dill mayo tartare, pea purée, burnt lemon (gf) - 19
Classic sausage and mash, seasonal greens, honey roasted carrot, black pudding, whole grain mustard gravy - 18.50
Short crust steak and ale pie, greens, carrots, mash, proper gravy - 16.50
Surrey Farm's rump steak, roast onion purée, house chips, peppercorn sauce, cherry tomatoes (gf) - 26.50

SIDES

Crispy Jersey Royals, garlic aioli - 5 | House chips - 5 | Sautéed seasonal green vegetables - 5 | House salad - 5

DESSERTS

Apple and winter berry crumble, almond and oat topping, custard (vg, gf) - 8
Burnt basque cheesecake, winter berry compote - 8
Lemon tart, berry coulis, meringue crumb - 8
Sticky toffee pudding, butterscotch sauce, vanilla ice cream - 8.50
Classic Affogato, Lavazza double espresso, vanilla ice cream (gf) - 8
Add shot of Disaronno +3.5
Selection of ice creams and sorbets - 8
Vanilla, chocolate, strawberry, caramel, apple, blood orange, raspberry

v = vegetarian, ve = vegan, gf = gluten free, agf = available gluten free



IF YOU ARE PARKED IN OUR CAR PARK, PLEASE ENTER YOUR CAR REGISTRATION NUMBER ON THE TABLET AT THE DOOR. FAILURE TO DO SO WILL RESULT IN A £100 FINE
A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL WHICH IS KINDLY APPRECIATED & SHARED BETWEEN THE TEAM.
DURING BUSY PERIODS, FOOD CAN TAKE UP TO 40 MINUTES. IF YOU WISH TO VIEW OUR ALLERGENS MENU, PLEASE ASK A TEAM MEMBER.
PLEASE INFORM A TEAM MEMBER IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS.