



APÉRITIFS

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

WHILE YOU WAIT

Mixed marinated olives (v) - 4
House baked focaccia, whipped butter of the day (v) - 5

SMALL PLATES

Soup of the day, baked bread, butter - 8
Marinated tomato carpaccio, buratta, basil pesto, focaccia (v) 12.50
Scallops en croûte, Atlantic prawns, melted leeks, samphire - 14
Mackerel mousse, house pickles, crostini - 8
Chicken schnitzel Caesar - 9
Breast of Anjou pigeon, cherry puree, wild mushroom, game jus - 13

SHARING BOARDS

SEAFOOD PLATTER - Grilled octopus, fresh mussels, salt and pepper squid, grilled king prawns, mackerel mousse, salad leaves, lemon, warm bread | for 2-3 people - 28
ROSEMARY AND GARLIC STUDED BAKED CAMEMBERT - cranberry sauce, onion marmalade, confit tomatoes, crudites, salad leaves, toasted breads (v) - 18

SANDWICHES

SERVED MONDAY TO SATURDAY 12-3pm

Battered fish fingers, brioche bun, dill mayo tartare, house chips, herby house salad - 14
Birria pork bun, Mexicana cheese, chimichurri, house chips, herby house salad - 14
Tomato, mozzarella, pesto focaccia, house chips, herby house salad (v) - 12.50

BIG PLATES

Torched goats cheese salad, ash baked beetroot, mixed leaves, candied walnuts, balsamic glaze (v) - 16
Pan-seared cod loin, oyster mushrooms, chicken butter sauce, baby leeks, crispy ratte potatoes, chive oil - 20.50
Venison loin, pulled shoulder boulangère, ash baked beets, cherry purée, wild mushrooms, port jus, puffed wild rice - 31
Mushroom linguine, mushroom velouté, sautéed wild mushrooms, truffle (vg) - 17
10oz Surrey Farms centre-cut rump - 25
served with roasted onion purée, marinated tomatoes, house chips, peppercorn sauce, watercress salad

PUB CLASSICS

Cajun chicken burger stack, Mexicana cheese, tzatziki, baby gem, beef tomato, red onion, brioche roll - 18.50
Pork and leek sausage, confit garlic mash potato, sautéed kale, crisp black pudding, honey roast carrot, cider and wholegrain mustard jus - 19.50
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) - 19.00

SIDES

Crispy jersey royals, smoked garlic aioli - 5
House chips - 5
Sautéed seasonal green vegetables - 5
Herby house salad - 5



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.