



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

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

SANDWICHES

SERVED MONDAY TO SATURDAY UNTIL FOUR

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
Cod fillet, chicken butter sauce, baby leeks, crispy ratte potatoes, chive oil - 18.50
Whole roasted Cornish sole meunière, sautéed samphire, crispy potatoes - 32
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
8oz Surrey Farms fillet - 34
10oz Surrey Farms centre-cut rump - 25
roasted onion purée, marinated tomatoes, house chips, peppercorn sauce, watercress salad

PUB CLASSICS

Buttermilk chicken burger, baby gem, mozzarella, pesto, house chips, slaw - 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 - 19.00

SIDES

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