ImageAperitif’

Albury vineyard classic Cuvee 125ml -12

FOR THE TABLE

Marinated mixed olives (gf, ve) - 5

Sourdough Bread and garlic butter - 5.5

Lebanese khobez bread, beetroot hummus (ve) - 7

SHARING BOARDS

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

Ocean board, scallop ceviche, Tempura prawn, salmon, anchovies, mackerel pate, fennel samphire salad, flatbread-24

Mezze platter, hummus, babaganoush, roasted red peppers, mixed olives, Lebanese khobez bread (ve) – 14

Turkish style chicken Shawarma, with red onion, fresh chili minted yoghurt and chili mayonnaise– 14

SMALL PLATES

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

In-house smoked sea trout, beetroot puree, pickled cucumber squid ink tapioca (gf on req) - 9

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

Pan seared scallops, pea puree, broad beans and pancetta crumb with squid ink mayonnaise (gf) - 15

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

PIZZAS

Classic margarita (v)- fresh tomato ,mozzarella ,basil oil -14

Meat Feast -Napoleon salami, prosciutto, chorizo and mozzarella -15

Tutti funghi (v) -garlic and thyme sautéed mushrooms and spinach -14

BBQ smoked short ribs - sweetcorn, roasted peppers ,BBQ sauce - 15

Quattro Formaghio (v) -goats’ cheese, gorgonzola, mozzarella, parmesan aged balsamic reduction -15

*All our pizzas are served on an organic sourdough base, topped with fresh rocket & parmesan*

MAIN COURSES

Asian salad, mixed leaves, daikon salad, fresh chilli, sesame, coriander, miso soy dressing - 9 / 16 Crispy duck 8/14 Glazed Tofu

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

Caesar salad, with hot smoked salmon or chicken and anchovies, lardons, Caesar dressing, toasted croutons, parmesan - 9/ 16

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

Battered market fish of the day, mushy peas, tartar sauce, chunky chips – 16

Roasted Hake, new potatoes, samphire & chorizo , pesto sauce (gf, v on req) - 20

Cornfed Chicken supreme, truffle potato rosti, mushrooms, charred baby leeks and red wine jus-18 (gf)

Surrey Farms 10oz Sirloin steak, rocket & parmesan salad, chunky chips - 30 (gf on req)

Pepper corn sauce - 3

SIDES

Charred broccoli, chilli & almond butter (v) - 5.50 | Cumin roasted carrots, pomegranate (ve, gf) - 5

House chips (v) - 4.50 | Truffle & parmesan topped chips (v) - 6.50 | Roasted baby new potatoes (v, gf) - 5

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

PUDDINGS

Raspberry panna cotta, raspberry gel, fresh berries and white chocolate crumb (gf) - 7

Honeycomb cheesecake, chocolate soil, fresh honeycomb- 8

Hazelnut and chocolate mousse, praline (gf) – 8

Frangipane tart, fresh berries(ve) – 7

Sticky toffee pudding with custard(v) -7

Flourless chocolate & orange torte with orange gel (gf, ve) - 7

British cheese board, Norbury blue, Goats cheese, cheddar, quince jelly, artisan crackers – 14

Cake of the day – 3.95

The invisible cookie - instead of having a pudding, donate to The British Red Cross to aid Ukraine - 2

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

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.