

# ALL DAY MENU

(Tuesday - Thursday 12 - 2:30, 5 - 9:30, Friday & Saturday 12 - 9:30, Sunday 12 - 4:30)

## SNACKS

Pipers Crisps  
£1.85

Mixed Olives (vg, gf, df) £4.5

Smokehouse Nuts  
(vg, gf, df) • £4.5

Salt & Cider Vinegar Pork  
Scratchings (gf, df) • £4.50

Salted Pretzels (vg, df)  
£4

Exmoor Oscietra Caviar | Blini, Chive Crème Fraiche | 2.5g • £11 | 5g • £22 | 10g • £44

## SMALL PLATES

Potato Puffs | Parmesan, Garlic & Rosemary Salt (v, gf, df/vg on request) • £6

Homemade Sourdough, Focaccia & Seeded Walnut Bread | Butters, Olive Oil, Balsamic, Tapenade (v, gf/df on request) • £8

Roasted Pumpkin Hummus | Vadouvan Spiced Pumpkin Seeds & Blue Corn Tortilla Chips (vg, gf, df) • £9

Iberico Ham | Salt Cod | Mushroom Croquettes • £12

Hammond's Special Pigs in Blankets | Plain or Apple & Sage (df) • £11

Salt & Pepper Squid | Soy, Sesame & Chilli Dip (gf on request) • £11

10oz Ribeye Steak | Served sliced, Beef Dripping Chimichurri Dip (gf, df on request) • £28

Whole Baked Camembert | Honey Rose Harissa & Homemade Bread (gf on request) • £19

## STEAK AND FISH

Steak Frites | 4oz Sirloin Steak, Smoked Garlic & Thyme Butter, Pomme Frites, San Marzano & Red Onion Salad • £19

10oz Ribeye • £35      7oz Fillet • £45

Served with Triple Cooked Beef Dripping Cylinder Chips, choice of sauce & San Marzano & Red Onion Salad

36oz Tomahawk | Triple Cooked Beef Dripping Cylinder Chips, 2 sauces, BBQ Tender Stem Broccoli, San Marzano & Red Onion Salad • £105

Pan Fried Sea Bream Fillet | Chorizo, Crushed New Potatoes, Fine Beans, Salsa Verde • £18

Fish of the Day • £POA (see Blackboard)

Roast Salmon Fillet | Creamed Leeks & Sauteed Potatoes • £24

## SIDES & SAUCES

BBQ Tender Stem Broccoli • £7

Brussels, Smoked Bacon &  
Chestnut • £7

Bread/ Crackers • £3

Pomme Frites • £5

Smoked Garlic & Thyme  
Buttered New Potatoes • £6

Peppercorn, Beef Dripping  
Chimichurri, Bearnaise, Smoked  
Garlic & Thyme Butter or Salsa  
Verde • £3.5 each

San Marzano, Red Onion &  
Rocket Salad • £5

Beef Dripping Triple Cooked  
Cylinder Chips • £8  
Add Truffle Ketchup or Black Garlic  
Mayonnaise • £2

A 12.5% discretionary service charge will be added to your bill.

Please speak to a member of our team regarding any allergies, intolerances or dietary requests.

## CHEESE & CHARCUTERIE

### Selection of Cheeses

Served with a selection of Celery, Quince Jelly, Fig, Chutney, Pickles, Crackers & Bread & Butter *(gf on request)*

3 for £16, 5 for £23, 8 for £32

*Pitchfork (Cheddar), Burwash Rose (Semi-soft, Cow), Pevensey Blue (Soft Blue), Woodside (Red, Cow), Colston Basset (Blue), Sinodun Hill (Ripened Goat), Seven Sisters (Semi-soft, Sheep), Waterloo (Mild Brie style)*

### Selection of Meats

3 for £15, 6 for £28

*Wagyu X Bresaola, 'The Italian' (Salami), Mangalitsa Coppa, Venison Culatello Ham, 'The Spaniard' (Salami), Wagyu X Pastrami*

Selection of 3 Meats & 3 Cheeses £20 | 6 Meats & 5 Cheeses £32

## SET LUNCH • £15.50

(Tuesday - Thursday 12 - 2:30, Friday & Saturday 12 - 4.30)

Includes Soft Drink, Beer (420ml) or House Wine (125ml)

All served with a choice of House Salad, Pomme Frites or Herb Buttered New Potatoes

Roast Sirloin of Beef | Focaccia, Whole Grain Mustard Mayo, Red Onion & Rocket *(gf/ on request)*

Smoked Ham Croque Monsieur *(gf/v on request)*

Add a Fried Egg • £2.50

Wild Mushroom Tagliatelle | Madeira Sauce */v*

Smoked Mackerel Risotto | Crispy Skin

Roasted Pumpkin & Feta Salad | Spiced Pumpkin Seeds & Pomegranate *(v, vg on request)*

Fishcake of the Week, Wilted Spinach, Hollandaise *(df/gf on request)*  
Add a Poached Egg • £2.50

## DINNER • £29 / £36

(Tuesday - Saturday 6 - 9.30)

### Starters

Roasted Cauliflower Soup | Keen's Cheddar, Homemade Bread & Butter *(gf on request)*

Soused Herring | Potato Salad & Bloody Mary Sauce *(gf on request)*

Asian Confit Duck Leg Spring Roll | Homemade Hoisin *gf/v on request*

### Mains

Pan Roast Chicken Supreme | Pomme Anna, Root Vegetables & Whole Grain Mustard Cream Sauce *(gf, df on request)*

Spelt Battered Pollock | Satay Sauce & Pickled Cucumber *(gf, df on request)*

Root Vegetable Tarte Tatin | Green Bean Salad *(v, vg on request)*

### Desserts

Hot Chocolate Fondant | Coffee Ice Cream & Cocoa Nib Tuille

Baked Pineapple | Rum Caramel, Coconut Sorbet & Lime Crunch

Cheese | Select one cheese from the list

Selection of Ice Creams & Sorbets

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# SUNDAY

(12 - 4.30)

## STARTERS

Roasted Cauliflower Soup | Keen's Cheddar, Homemade Bread & Butter *(gf on request)* • £8

Soused Herring | Potato Salad & Bloody Mary Sauce *(gf on request)* • £9

Chicken & Chorizo Risotto Balls, Salsa Verde • £10

Asian Confit Duck Leg Spring Roll | Homemade Hoisin *gf/v on request* • £11

King Prawn Skewers, Garlic Lemon & Chilli, Roasted Pepper Chutney, Coriander Flatbread • £13



## ROASTS | MAINS

Roast Black Treacle Marinated 10-hour Sirloin of Beef • £16 | £24

Roast Pork Chop, "Quaver Crackling" • £15 | £23

Roast Cornfed Chicken & Confit Leg • £14 | £21

Roasted Butternut Squash with Farro Grain • £12 | £19

Roast Sharing Platter - Choose two meats from above, all the trimmings & Pigs in Blankets • £54

*All served with Yorkshire Pudding, Duck Fat Roast Potatoes, Roasted Heritage Carrots, Braised Red Cabbage, Kale, Tender Stem Broccoli & Red Wine Jus*

Pan Roast Chicken Supreme | Pomme Anna, Root Vegetables & Whole Grain Mustard Cream Sauce *(gf, df on request)*

Spelt Battered Pollock | Satay Sauce & Pickled Cucumber *(gf, df on request)*

Root Vegetable Tarte Tatin | Green Bean Salad *(v, vg on request)*

## SUNDAY SIDES

Duck Fat Roast Potatoes • £8

Hammond's Special Pigs in Blankets - *Plain or Apple & Sage* • £5 / £10

Roasted Heritage Carrots • £6

Kale • £6

Braised Red Cabbage • £6

Cauliflower Cheese • £7

Extra Yorkshire Pudding • £2.50

Extra Red Wine Jus • £4 / £6

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