

APERITIF

House G&T *Gorilla Silverback gin, St Germain, Fever Tree tonic, cucumber* 12

Local Bubbles *Hattingley Reserve, Hampshire* 125ml 11

House Negroni *Gorilla Silverback gin, Carpano Antica Formula Vermouth and Campari* 10

NIBBLES

Garlic stone-baked ciabatta / cheese (v) 5.5 / 6.5

Halloumi bites *with* lemon mayo (v) 6.5

Sticky chicken wings *with* summer 'slaw, sesame (gf) 7.5

Mixed breads of focaccia & sourdough *with* home marinated olives (pb) 6

Biltong - South African air-dried beef (gf) 6

Crispy potatoes *with* crème fraiche & Gochujang ketchup (v/gf) 7

STARTERS

Soup of the day *with* toasted sourdough (gfo/pbo) 7

Sautéed field mushrooms on sourdough toast *with* a creamy cheese sauce (pbo/gfo) 8

Chilli and garlic tiger prawns *with* sourdough to mop (gfo) 12

Grilled Boerewors *with* chakalaka, pap & Mrs Balls chutney *Single* - 7.5 OR ½ kg wheel - 17

Smoked salmon *with* lemon mayo, pickled onion, fennel & toasted sourdough (gfo) 10

PLATTERS *to share or to enjoy as a main meal!*

Meat Platter (gfo) 23

baby back pork ribs | Sticky chicken wings | Boerewors | polenta | chakalaka | house BBQ sauce
add 6oz Surrey Farm rump steak 9

Mezze Platter (v) 18

hummus and pomegranate seeds | stuffed peppadews | tzatziki | baba ganoush | stuffed vine leaves
& warm Greek pitta

MAINS & GRILLS

Katsu curry *with* fragrant rice, home pickles and Naan (gfo) 17

Add panko chicken thigh | teriyaki tofu | king prawns - 2

Pan fried catch of the day *see our daily specials board* 23

Fresh tortellini pasta in a porcini mushroom & creamy sundried tomato sauce (v/pbo) 17

10oz Surrey Farm Ribeye steak served with chunky chips and salad (gfo) 32

8oz hand pressed rump burger *with* cheddar & bacon OR blue cheese & marmalade, chips (gfo) 16.5

Beyond Burger plant-based *with* 'cheese,' red onion marmalade and chips (pb) 16

'Baby back' pork short ribs chips and crispy onions (gfo) half rack 14/ full rack 20

Sauces – Creamy Peppercorn | Blue Cheese | Rich Gravy | Chimichurri 2

SUNDAY ROASTS *served until they run out!*

Our roasts are served with roasties, homemade Yorkie, glazed carrots, honey parsnips and Savoy cabbage & proper gravy!

Roast rump cap of Surrey Farm beef *served medium-rare* 18.5

Roast pork belly *crackling* 16.5

Half roast chicken *stuffing* 16

Homemade nutty nut roast (pb)

Add cauliflower cheese (v) 4.5

SIDES

Tender-stem broccoli *with* toasted almonds and pomegranate seeds (pb/gf) 5

Chimichurri fries (pb/gfo) 5 | Buttered new potatoes (gf) 4.5 | Dressed garden salad (gf/pb) 3.5

Chunky chips (pb/gfo) 4 | Skinny Fries (pb \gf) 4 | 'Posh' chips *with* truffle oil & parmesan (gfo) 5

HAVE YOU SEEN OUR SPECIALS BOARD?

If you have an allergy, please talk to a member of our team. While a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be prepared in the presence of ingredients which do contain allergens. (v) vegetarian (pb) plant-based (gf) gluten free (gfo) gluten free option (pbo) plant-based option.

We add a discretionary 10% service charge for parties of 8 or more – please let us know if you would like this removed.