

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

SNACKS

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

Halloumi bites *with* sriracha mayo (v) - 6.5

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

Mixed breads of focaccia & sourdough *with* home marinated olives (pb) - 7

Biltong - South African air-dried beef (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* - 8.5 OR ½ kg *wheel* - 19

Roast heritage beetroot labneh *with* garam walnuts & toasted focaccia (gfo) - 8

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

Meat Platter (gfo) - 23

Baby back pork ribs, spicy chicken wings, boerewors, polenta, chakalaka & BBQ sauce

Add 6oz Surrey Farm rump steak - 9

Mezze Platter (v/gfo) - 18

Halloumi, olives, roast squash, tzatziki, hummus, stuffed peppadews & warm Greek pitta

MAINS

Poke Bowl (gf/pb) - 13

Roast squash, quinoa, mixed peppers, pickled cabbage, fennel & spinach leaves

Add Roasted Cauliflower - 3 | Free Range Chicken - 4 | Goat's Cheese - 3

Pie of the day *with* creamy mash, sautéed hispi cabbage & proper gravy - 19

Dill battered haddock *with* chunky chips, crushed peas & tartare sauce - 18

Grilled 'Catch of the Day' *see today's special's board* - 24

South African Durban-style curry *with* fragrant rice, Naan & Mrs Balls chutney - 17

Choose Roasted Cauliflower | Free Range Chicken | King Prawns - 2

Hand pressed rump burger *with* cheddar & bacon OR blue cheese & marmalade, chips (gfo) - 17.5

Beyond Burger plant-based *with* 'cheese,' onion marmalade & chips (pb) - 17

Korean-style double chicken thigh burger *with* gochujang ketchup, 'slaw & chips - 16

BUTCHER PRICE MONDAYS *Our Surrey Farm steaks are served with chunky chips and garden salad*

10oz Surrey Farm Rump steak (gfo) - 15 | 10oz Surrey Farm Ribeye steak (gfo) - 20

'Baby back' pork short ribs chips and crispy onions (gfo) half rack - 9 / full rack - 12

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

SARNIES *served weekday lunchtimes only*

Fish finger ciabatta *with* lettuce, tartare sauce & fries - 12

Harissa hummus & sun blushed tomato ciabatta *with* rocket salad & fries (pb) - 11

Rare roast beef dunkin' ciabatta *with* horseradish mayo, rocket, fries & proper gravy - 13

Greek gyros in a warm pitta *with* tzatziki, tomato salsa & fries *Choose* Halloumi (v) or Chicken - 12.5

SIDES

Asian-style tender-stem broccoli *with* chilli crisp & sesame (pb/gf) - 6

Chimichurri fries (pb/gfo) - 5 | Buttered new potatoes (gf) - 4.5 | Seasonal greens (gf/pb) - 4

Chunky chips (pb/gfo) / Fries (pb/gfo) - 4.5 | 'Posh' chips *with* truffle oil & parmesan (gfo) - 6

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.