



British Royale 11

*Homemade cassis, Coates & Seely
Britagne Brut Reserve NV*

Berry Collins 11

*Ketel One vodka, homemade cassis,
lemon juice, homemade vanilla
syrup, soda*

Gimlet 12

*Tanqueray London Dry gin,
homemade lime cordial*

SEPTEMBER SET MENU

STARTERS

Chilli salt squid, smoked chilli dressing

Coates & Seely, Britagne Brut Réserve, NV (125ml) 10

Roasted pumpkin & walnut pate, shallot chutney, focaccia

Valpolicella Classico, La Dama, 2018 (175ml) 10.5

Truffled goat's cheese mousse, glazed chicory, toasted pine nuts

Coates & Seely, Britagne Rosé, NV (125ml) 10.5

MAINS

Today's house pie

Steak sandwich, rocket, horseradish mayonnaise, bone marrow butter

Syrah Gimblett Gravels, Craggy Range, 2016 (175ml) 14.5

Beer battered haddock & chips, crushed peas, tartare sauce

Domaine Costal Chablis, 2018 (175ml) 12.5

Chicken Caesar salad, gem lettuce, pancetta, croutons, soft boiled egg, white anchovies

Huia Sauvignon Blanc, 2018 (175ml) 11.5

PUDDINGS

Dark chocolate brownie, peanut butter parfait, malt fudge sauce

Quinta do Vallado 10 yr Tawny Port (100ml) 9

3 scoops of any ice cream or sorbet, spiced biscuit

2 COURSES £20

** Available Monday to Wednesday all day*

Please inform a member of staff if you have any dietary or allergen requirements.