



NOON & NIGHT



ORDER of the Day

We serve the good stuff: Aubrey Allen Dry-aged British beef, Dorset Smoked Duck, Champion Farmhouse Cheese & sustainable Native Fish. Same top quality whether you're after a quick Snack or a Feast.

Major or Minor ORDERS

Choose any of the dishes below as a small Pot (3.50) or a Board (9.50 for 3 Pots)

FISH

Whitebait & Lemon Mayonnaise
Prawn & Crab Cocktail
Chilli & Lime-roasted Salmon, Peanuts & Asian Slaw
Mini Fishcakes & Tartare Sauce

BUTCHERS

Black & Blue Bavette, Béarnaise Sauce
Ham & Cheddar Croquettes, Tomato Relish
Warm Ibérico Chorizo & Cherry Tomatoes
Chicken Caesar Salad

VEGGIE

Red Lentil Falafel, Spicy Yoghurt
Marinated Feta, Courgette, Broad Bean & Mint Salad
Grilled Sweetcorn, Quinoa & Mango Salad, Lemon & Honey Dressing
Breaded Brie & Chilli Jam

BREADS - 2.75

Warm Mini Loaf & Garlic Butter
Toasted Pitta
Toasted Sourdough & Roasted Garlic Butter

BURGERS

Free-range Chicken Burger, Lettuce, Tomato, Tarragon & Lemon Mayonnaise 13.00

Coarse-ground Steak Burger, Cheddar, Lettuce, Tomato & Burger Sauce 13.00

Spicy Bean Burger, Lettuce, Tomato & Chive Sour Cream 11.50

Add Pulled Chicken, Avocado, Mushroom or Bacon 1.25

All our Burgers are served in a Brioche Bun with Chips, Onion Rings & Coleslaw

We are OPENING for WEEKEND BRUNCH.
Watch this space!

Allergens: before ordering, please ask one of our team if you want to know about our ingredients.

Children are welcome & we are happy to make them simplified versions of our dishes. If your child would like a small portion at half price, please ask us.

A 10% service charge is added to parties of six or more. All tips go to the team.

DRINK while you think

Prosecco Lunetta Spumante (125ml) 5.95

Elderflower Fizz (125ml) 6.50

Brockmans Grand Gin & Fentimans Tonic 9.00

Under Starter's ORDERS

Warm Mini Loaf & Garlic Butter 2.75

Pot to Trot - Honey Mustard Chipolatas 3.50

Whitebait & Lemon Mayonnaise 3.50

STARTERS

Soup of the Day - See Blackboard 5.25

Ham & Cheddar Croquettes, Tomato Relish 5.75

Chilli & Lime-roasted Salmon, Asian Slaw, Peanuts 6.50

Prawn & Crab Cocktail 8.50

Marinated Feta, Courgette, Broad Bean & Mint Salad 5.75

EITHER/OR

Free-range Duck & Crunchy Vegetable Salad, Toasted Cashews & Oriental Dressing 7.75 / 14.75

Superfood Salad of Grilled Corn, Smoked Tofu, Quinoa & Mango, Lemon & Honey Dressing 6.50 / 12.00

Seared King Scallops & Monkfish, Fennel & Samphire Carnaroli Risotto, Crispy Bacon, Sauce Vierge 9.50 / 18.50

Free-range Chicken Breast, Classic Caesar Salad, Crispy Bacon & Anchovies 7.75 / 13.50

MAINS

Slow & Low of the Day - See Blackboard

Maple-cured Free-range Gammon Rib Eye, Chips, Poached Egg 13.50

Scottish Salmon Fishcake, Wilted Spinach, Lemon Butter Sauce 13.00

Aubergine, Feta, Chilli & Mint Escalopes, Garden Salad 12.75

Pan-fried Sea Bass, Sautéed Potatoes, Peas & Chorizo, Citrus Butter 16.00

Cornish Rack of Lamb, Dauphinoise Potatoes, Crushed Peas & Mint Vinaigrette 19.50

Free-range Chicken, Chorizo & Red Pepper Sizzler, Skinny Chips 14.75

IPA Battered Fish & Chips, Tartare Sauce 13.00

CHAR-GRILL

28 Day Dry-aged 10oz Rib Eye Steak 25.00

Aubrey Allen Mixed Grill - Rump Steak, Pork Rib Eye, Lamb Noisette & Sausage, Fat Chips, Grill Garnish & Peas, Crispy Poached Egg 18.50

28 Day Dry-aged 8oz Rump Cap Steak 19.75

Add a Grill Garnish - Roast Field Mushrooms, Garlic & Thyme Plum Tomatoes & Beer Battered Onion Rings 3.75

All our steaks are served with Watercress, Chips and a choice of Confit Garlic Butter, Béarnaise or Peppercorn Sauce

On the SIDE 3.50

Chips

New Potatoes, Sea Salt & Minted Butter

Green Bean, Fennel & Tomato Salad, Mays & Green French Dressing

Buttered Courgettes, Peas & Beans

Summer Garden Salad, Orange & Shallot Dressing

Aubrey Allen