

Gin of the Week

Little Bird Gin & tonic £7.10

Little Bird London Dry Gin is made in small batches in the metropolis itself. The recipe includes 10 botanicals including grapefruit, orange & ginger (represented by the lady on the bottle).

For Sharing

Artisan sourdough with Jersey butter £1.50

House marinated mixed olives £3.50

Mini mezze – *Barrel aged feta, olives, red wine sausage, artichokes, rose petal harissa tzatziki, hummus & grilled flat bread* £12.50

British Charcuterie – *wild boar salami, Cornish coppa, Suffolk salami & Trealy farm bresaola, brie cheese & pickled veg* £25

Starters

Spinach & watercress soup, crème fraiche £7.00

Heritage cherry tomatoes, burrata & basil £7.50/£14.00

Heritage beetroot, Vulscombe goats' cheese & pistachio pesto £8.50/£14.00

Crispy calamari, coriander & lime, Asian dressing £8.50

Crab on toast, watercress & brown crab mayo £11.00

Bresaola carpaccio & horseradish £8.50

Mains

Butternut squash & spinach risotto, artichoke crisps £14.50

Sea Bass, palm hearts & pak choi broth £18.50

Ale battered fish & chips, tartare sauce £16.00

Beef burger & hand cut chips £14.00

(Add mature cheddar £1.50, Old Spot bacon £1.50)

Sunday Roasts

Roast poussin, bread sauce £18.50

Roast leg of Irish lamb, mint sauce £19.50

Roast Scottish sirloin, red wine jus £19.50

All our roasts come with seasonal vegetables, roast potatoes & Yorkshire pudding

Sides

Sweet potato fries £4.00 | Mashed potato £4.00 | Hand cut chips £4.00 |

Tender stem broccoli & truffle béarnaise £4.50 |

Mixed leaf salad, Regent's park honey & mustard dressing £4.50 |

Sugar snaps & crispy bacon £4.50