

## APÉRITIFS & SPRITZ

English sparkling kir royale	£16.50
Aperol spritz	£8.60
<i>Aperol, prosecco, orange, soda</i>	
Hugo spritz	£8.75
<i>Elderflower liqueur, prosecco, soda</i>	
Negroni	£8.75
<i>Gin, campari, vermouth</i>	

## MOCKTAIL, LO & NO

Elder ginger	£5.75
<i>elderflower, ginger, cucumber</i>	
Red mule	£5.75
<i>ginger beer, grenadine</i>	
Alcohol free G&T	£6.85
<i>blueberries, lemon</i>	
Solo 0.5% pale ale	£6.20

## KIDS

*2 courses with ice cream £14.50*

Tempura scampi & chips ~ macaroni cheese ~ breaded chicken & chips

## SANDWICHES (lunch)

Beef & mustard baguette, Dijon cream	£11
Ploughman's baguette – ham, cheese & pickle	£11

*Salted & roasted almonds £3.75*

*Bread board £4.50*

*Manzanilla olives £4.50*

*Butchers pork scratchings £4.50*

## STARTERS

Watercress soup, English oil	£11
Scotch egg, date ketchup	£12
New season asparagus, cured egg yolk	£11   £21
Gran reserva ham, pickles	£12
Steamed mussels, white wine & parsley	£12   £23
Caesar salad, crispy breadcrumbs	£11   £21
Prawn & avocado cocktail	£12.50

## MAINS

Aged salt chamber beef	220g short rib	£26
	300g rump	£29
	750g sirloin	£80 for 2
	<i>with chips</i>	

*Café de Paris butter | peppercorn sauce | salsa verde* £2.50

Tomahawk pork chop, hash brown, purple broccoli £26

Lamb cutlets, Jersey potatoes, anchovy butter £30

Cod fishcakes, creamed leeks £23

Steak & ale suet pie, mash, gravy £23

Baked rice, spinach, asparagus & watercress £22

Cornish fish stew, rouille, croutes £26

## SIDES

Dressed salad leaves   beef dripping chips   mash	
Purple broccoli   creamed leeks	£5.50

## PUDDINGS

Rhubarb & apple crumble, rhubarb sorbet	£9.50
Treacle tart, clotted cream	£9.50
Sticky toffee pudding, vanilla ice cream	£9.50
Cheese board, crackers & quince	£15