

# DINNER MENU

## Small Plates

Bowl of **SOUP**, Toast 8

Werp Farms Freckle and Red Oak Lettuce **SALAD**, Pan Croutons,  
Shaved Parmigiano Reggiano, Lemon Vinaigrette 10

**OYSTERS** on the Half Shell, Mignonette 13

Selection of Housemade **CHARCUTERIE**, Mostarda, Beer Mustard, Pickles 19

Brick **CHICKEN WINGS**, Piment d'Espelette 8

**MEAT PIE**, Chutney 8

Steamed PEI **MUSSELS**, Beer Broth, Marble Potatoes, Chorizo 14

## Entrees

Haddock **FISH** and House Cut **CHIPS**, Malt Vinegar Aioli, Sauce Gribiche 15

Butter **CHICKEN**, Cardamom Scented Basmati Rice, Chapatti Bread 21

Slagel Farms Beef **BURGER**, Caramelised Onion, House Potato Bap 14

Becker Lane **RASHER** and Ellis **FARM EGG** Sandwich Werp Farms Arugula, Mayo, Warm Baguette 15

Creekstone Farms Bone In **RIBEYE**, Bourbon Barrel Aged Worcestershire Reduction, Yorkshire Pudding 35

Whole Pan Roasted Market **FISH**, Lemon Vinaigrette, Genesis Growers Veg 27

Housemade **BANGERS** and Aged Cheddar **MASH** 15

## Sides

House Cut **CHIPS**, Malt Vinegar Aioli 5

**BUBBLE** and **SQUEAK** 5

Nichols Farm and Genesis Growers Seasonal **VEG** 5

Roasted Mixed Marble **POTATOES** 4

Aged Cheddar **MASH** 6

Pot of Housemade **PICKLES** 6

## Dessert

Selection of British and Domestic **CHEESE**, Bread, Chutney 14/18

Chocolate and Huckleberry **TRIFLE** 9

Nichols Farm Apple **COBBLER** 7