

ALL DAY MENU

- WHILE YOU PONDER -

BRITISH ROYALE

White Heron British cassis, topped with Prosecco | 8.50 or Champagne | 9.95

RASPBERRY & PEACH GINTONICA

Tanqueray, peach bitters, raspberry cordial, Fever-Tree tonic | 7.95

BREADS & BUTTER Warm artisan breads with Netherend Farm butter (v) | 4.50

NOCELLARA OLIVES (ve) or **ROASTED SMOKY ALMONDS** (v) | 2.95

- TO SHARE -

TRUFFLED HONEY BAKED CAMEMBERT Walnuts, sticky fig, rye and sourdough bread (v) | 12.95

STICKY PIG SHARING BOARD Copper Marans scotch egg & golden beetroot piccalilli, sausage roll & brown sauce topped with seeds, pork belly on smoky creamed corn, crispy pig cheeks, apple sauce & crackling | 19.95

FRESHLY STONEBAKED GARLIC, MOZZARELLA AND ROCKET PIZZETTE (v) | 6.50

BRITISH CHEESES Celery, grapes, onion chutney, sourdough bread and Fudge's nut biscuits
Choose three | 8.95 or five | 13.95

Made with unpasteurised milk – Lincolnshire Poacher | Sharpham Savour (v)

Cropwell Bishop Stilton (v) | Cenarth Brie (v)

Blacksticks Blue (v) | Fielding Cottage Wensum White soft goat's cheese (v)

- STARTERS -

SEARED WILD ATLANTIC SCALLOPS Lobster and crab bonbons, pea and truffle oil velouté | 11.95

WARM LINCOLNSHIRE SWEETHEART CABBAGE IN FARMHOUSE BLUE CHEESE SAUCE

Pickled fennel, apple, toasted walnuts (v) *Vegan alternative available* (ve) | 6.95

HENDRICK'S GIN-MARINATED SALMON GRAVLAX Beetroot, capers and dill crème fraîche on rye | 8.50

PANKO-CRUSTED FRIED BRIE Sloe gin chutney (v) | 6.50

CREAMY PARIS BROWN AND OYSTER MUSHROOMS Blacksticks Blue, toasted English muffin (v) | 7.25

DUCK LIVER PARFAIT Spiced fruit chutney, pickles, toasted sourdough | 7.95

MASSAMAN CHICKEN SKEWERS Pomegranate and coconut tzatziki dip | 6.95

TEMPURA SQUID Preserved lemon aioli and furikake | 6.95

HOME-MADE SOUP OF THE DAY *See daily Specials menu* (v) or (ve) | 6.25

- THE MAIN EVENT -

WEST COUNTRY STEAKS – 21 DAY-AGED

The West Country PGI status beef, derived from prime steer heifer cattle, has been carefully selected for its consistency, producing steaks of excellent flavour and succulence. Initially dry-aged, to increase flavour intensity, before further ageing for up to 21 days to deliver superb tenderness.

Served with twice-cooked chunky chips, our signature caramelised onion, stilton & panko crumb tart, confit tomato and parsley butter.

10oz RIBEYE | 25.95

With Truchard, Cabinet Sauvignon
Napa Valley, 2015. 175ml 16.75



7oz FILLET | 27.95

With Domaine Roux Pere et Fils
Gevrey-Chambertin, 2017. 175ml 18.00

FINISH WITH

King prawns in garlic butter 4.00 | Scallops 5.00 | Mac & Cheese 3.95 | Samphire & baby spinach 3.50

Peppercorn, béarnaise, chimichurri, porcini & black garlic or beef dripping sauce 2.00

Halloumi fries 4.95 | Onion rings 3.50

- THE MAIN EVENT -

Please see our daily specials menu for seasonally changing day boat fish, game and grills

- ROTISSERIE STICKY GLAZED PORK BELLY** *Outdoor-reared heritage breed* Smoky creamed corn, roasted butternut squash, golden beetroot, cavolo nero mashed potato, red wine jus and crispy crackling | 14.95 *With scallops* | 18.95
- BUTTERMILK CHICKEN, SOMERSET BRIE & BACON PIE** Creamed potato, cavolo nero, pan-fried oyster mushrooms and jus | 15.95
- DIRTY CHEESEBURGER** In a sesame seeded bun, with lettuce, tomato & pickle, crispy bacon, lashings of cheese & burger sauce. Skinny fries and beef dripping dip | 15.95 *See our Vegan menu for a plant-based alternative (ve)*
- ROTISSERIE HALF CHICKEN** *Finished with your choice of flavour: truffle, chimichurri or massaman* With skinny fries, garlic confit and preserved lemon aioli | 13.95
- FOUR-BONE LAMB RACK** Buttered green beans, dauphinoise potatoes and minted jus | 22.95
- FRESHLY BEER-BATTERED LINE-CAUGHT COD & CHIPS** Twice-cooked chunky chips, minted pea purée and tartare sauce | 13.95 *SWAP FISH FOR BATTERED HALLOUMI (v)* | 12.95
- SLOW-ROASTED TOMATO, BASIL & ALMOND BAKE** Roasted sweet peppers, oyster mushrooms and slow-roasted tomato tapenade (ve) | 13.95

DAY - BOAT FISH

Supporting the British fishing industry, we source fresh seasonal species landed by British boats into British ports around the UK coastline. Buying from around the whole coastline means we're able to source fish as it migrates, delivering the best possible quality.

See our Specials menu for the catch of the day

- SEARED SALMON FILLET** Pan-fried samphire, broccoli and baby spinach, confit tomatoes and lemon olive oil 2367kJ/562kcal | 14.50
- PAN-FRIED PUMPKIN GNOCCHI** Roasted butternut squash, wild mushrooms, sage butter, amaretti biscuit crumb and goats' cheese (v) | 13.95
- NOURISH BOWL** Warm charred broccoli, beluga lentils, roasted chickpeas, hummus, seeds, pomegranate and lemon olive oil (ve) With chicken breast, tofu (ve) or halloumi (v). Rich in vitamin C* | 13.95
Without topping 2321kJ/553kcal | 10.95 *Add King prawns 3.00 | Salmon fillet 4.00 | Goats' cheese (v) 2.50*
- CAESAR SALAD** Cos lettuce, Parmigiano Reggiano, anchovies, pan-fried croutons and Caesar dressing | 10.95
With grilled chicken breast | 13.95

ON THE SIDE

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| Skinny fries & aioli (v) 3.50 | Mac & Cheese (v) 3.95 | Samphire & baby spinach (ve) 3.50 |
| Twice-cooked chunky chips (ve) 3.50 | Crispy onion rings (ve) 3.50 | Charred broccoli (ve) 3.50 |
| Crispy thyme baby potatoes (ve) 3.50 | Halloumi fries & sweet chilli sauce (v) 4.95 | Rocket salad with capers, pine nuts & lemon olive oil (ve) 3.50 |

- TO FINISH -

See the full Dessert menu for our range of coffees, loose-leaf teas, frappés and cocktails

- MELTING CHOCOLATE & PEANUT BOMB (v)** | 9.50
- STICKY TOFFEE PUDDING (v)** | 6.50
- APPLE & RHUBARB CRUMBLE (v) or (ve)** | 5.95
- VANILLA CRÈME BRÛLÉE (v)** | 5.95
- BLACKCURRANT MOUSSE (v)** | 6.75
- A SELECTION OF BRITISH CHEESES** | from 8.95
- ICON SHARING DESSERT PLATTER (v)** | 18.95
- HOME-BAKED CHOCOLATE BROWNIE (v)** | 6.50
- TIRAMISU (v)** | 6.95
- BOURBON VANILLA ICE CREAM AFFOGATO (v)** | 5.50
- FROZEN BERRIES & HOT CHOCOLATE SAUCE (v)** | 7.25
- BRITISH STRAWBERRY ETON MESS & CASSIS (v)** | 7.25

ALLERGENS & DIETARY REQUIREMENTS

Our food and drinks are prepared in food areas where cross contamination may occur, and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering. Our easy to use allergen guide is available for you to use on the food section of our website. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information.

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation and cooking methods could affect this. Dishes containing fish or chicken may contain small bones. Some of our dishes contain alcohol. *Vitamin C contributes to normal psychological function. Weights stated are approximate uncooked weights. All items are subject to availability. If you require more information, please ask your server.

Please note an optional 10% service charge will be added to the bill for tables of 6 or more.