

APERITIF

House G&T *Gorilla Silverback gin, St Germain, Fever Tree tonic, cucumber* 12

Local Bubbles *Hattingley Reserve, Hampshire* 125ml 11

House Negroni *Gorilla Silverback gin, Carpano Antica Formula Vermouth and Campari* 10

SNACKS

Garlic stone-baked ciabatta / cheese (v)	5.5 / 6.5
Halloumi bites <i>with</i> lemon mayo (v)	6.5
Spicy Korean-style chicken wings <i>with</i> winter 'slaw, sesame (gf)	7.5
Mixed breads of focaccia & sourdough <i>with</i> home marinated olives (pb)	6
Biltong - South African air-dried beef (gf)	6

STARTERS

Soup of the day <i>with</i> toasted sourdough (gfo/pbo)	7
Sautéed field mushrooms on sourdough toast <i>with</i> a creamy cheese sauce (pbo/gfo)	8
Chilli & garlic tiger prawns <i>with</i> sourdough to mop (gfo)	12
Grilled Boerewors <i>with</i> chakalaka, pap & Mrs Balls chutney <i>Single</i> OR ½ kg <i>wheel</i>	7.5 / 17
Roast heritage beetroot labneh <i>with</i> garam walnuts & toasted focaccia	8

PLATTERS *to share or to enjoy as a main meal!*

Meat Platter (gfo)	23
Baby back pork ribs Spicy chicken wings Boerewors Polenta Chakalaka BBQ sauce <i>add</i> 6oz Surrey Farm rump steak 9	
Mezze Platter (v/gfo)	18
Olives Halloumi Roast squash Tzatziki Hummus Stuffed peppadews Warm Greek pitta	

MAINS

Winter Poke Bowl (gf/pb)	13
Roast squash, quinoa, mixed peppers, pickled cabbage & fennel, spinach leaves <i>Add</i> roasted cauliflower 3 free range chicken 4 goat's cheese 3	
Pie of the day <i>with</i> creamy mash, sautéed hispi cabbage & proper gravy	18
Dill battered fillet of hake <i>with</i> chunky chips, mushy peas & tartare sauce	17
Grilled catch of the day <i>see our specials board</i>	23
Katsu curry <i>with</i> fragrant rice, Naan & pickles (gfo)	17
<i>Add</i> roasted cauliflower breaded chicken thigh king prawns + 2	
8oz hand pressed rump burger <i>with</i> cheddar & bacon OR blue cheese & marmalade, chips (gfo)	16.5
Beyond Burger plant-based <i>with</i> 'cheese,' red onion marmalade & chips (pb)	16
Korean-style double chicken thigh burger <i>with</i> winter 'slaw, gochujang ketchup & chips	16

BUTCHER PRICE MONDAYS *all served with chunky chips and garden salad*

100z Surrey Farm Rump steak (gfo)	15
100z Surrey Farm Ribeye steak (gfo)	20
'Baby back' pork short ribs chips and crispy onions (gfo)	half rack 9 / full rack 12
Sauces – Creamy Peppercorn Blue Cheese Rich Gravy Chimichurri	2

SARNIES *served weekday lunchtimes only*

Fish finger ciabatta <i>with</i> lettuce, tartare sauce & fries	11.5
Breaded aubergine <i>with</i> miso mayo ciabatta, roast red pepper, rocket & fries (pb)	11
Rare roast beef dunkin' ciabatta <i>with</i> horseradish mayo, rocket, fries & proper gravy	12.5
Chicken Gyros in a warm Greek pitta <i>with</i> tzatziki, tomato salsa & fries	12.5

SIDES

Asian-style tender-stem broccoli <i>with</i> chilli crisp & sesame (pb/gf) 5	
Chimichurri fries (pb/gfo) 5 Buttered new potatoes (gf) 4.5 Seasonal greens (gf/pb) 4	
Chunky chips (pb/gfo) 4 Fries (pb/gfo) 4 'Posh' chips <i>with</i> truffle oil & parmesan (gfo) 5	

HAVE YOU SEEN OUR SPECIALS BOARD?

If you have an allergy, please talk to a member of our team. While a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be prepared in the presence of ingredients which do contain allergens. (v) vegetarian (pb) plant-based (gf) gluten free (gfo) gluten free option (pbo) plant-based option.

We add a discretionary 10% service charge for parties of 8 or more – please let us know if you would like this removed.