

## ALL DAY MENU



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## SMALL PLATES + STARTERS

<b>SOUP OF THE DAY (VG)</b>	6	<b>CHICKEN LIVER PARFAIT</b> <i>+ pickled grapes and homemade brioche</i>	8.5
<b>BEETROOT CURED SALMON</b> <i>+ celeriac remoulade and honey mustard dressing</i>	8	<b>HOMEMADE PULLED-PORK SAUSAGE ROLL</b> <i>+ tomato relish</i>	6
<b>TUNA TARTARE</b> <i>+ spiced avocado and herb salad</i>	9	<b>BURRATA &amp; BRUSCHETTA</b> <i>+ braeburn apple and pickled pink onion</i>	8
<b>DEEP FRIED SQUID</b> <i>+ garlic mayonnaise</i>	7	<b>NEW SEASON ASPARAGUS</b> <i>+ melted raclette and poached egg</i>	8/15
<b>GRILLED SARDINES</b> <i>+ buttermilk and caper sauce</i>	8.5	<b>WILD GARLIC GNOCCHI</b> <i>+ peas, wild mushrooms and berkswell cheese</i>	8/14

## SALADS

CHOOSE A SALAD OR TWO..

<b>RED RICE &amp; BROCCOLI (VG)</b> <i>+ sunflower seeds and lemon</i>	5/10
<b>BULGAR WHEAT &amp; GREEN OLIVES (VG)</b> <i>+ muscat grapes and spring onions</i>	5/10
<b>SHAVED FENNEL, BLOOD ORANGE (VG)</b> <i>+ rocket and dill</i>	5/10
<b>BEETROOTS &amp; WALNUTS (VG)</b> <i>+ apple, chicory and red wine dressing</i>	5/10

... AND ADD A TOPPING

<b>GRILLED CHICKEN</b>	+ 4
<b>SMOKED DUCK</b>	+ 5
<b>HOT SMOKED SALMON</b>	+ 5
<b>GRILLED CROTTIN GOAT'S CHEESE</b>	+ 4
<b>SPICED CAULIFLOWER (VG)</b>	+ 3.5

## MAINS

<b>ROASTED CAULIFLOWER (VG)</b> <i>+ woodland mushrooms, truffle sauce and pistachio</i>	13	<b>CHICKEN &amp; MUSHROOM PIE</b> <i>+ herb gravy</i>	15
<b>ROASTED CORNISH COD</b> <i>+ crisp pancetta, butter beans and vine tomatoes</i>	16	<b>OLYMPIC DOG</b> <i>+ pickled cucumber, raclette and hand-cut chips</i>	12
<b>PAN FRIED SEA BREAM</b> <i>+ spring vegetables and saffron beurre blanc</i>	17	<b>LONGHORN CHEESEBURGER</b> <i>+ brioche bun, house mayo and hand-cut chips</i>	14
<b>DAPHNE'S RUMP OF LAMB</b> <i>+ polenta, caponata and anchovy aioli</i>	19	<b>CUMBRIAN FLAT IRON STEAK</b>	16
<b>SLOW ROAST DUCK BREAST</b> <i>+ pea, broad bean and morel broth</i>	19	<b>OR</b>	
		<b>28 DAY AGED SIRLOIN STEAK</b> <i>+ béarnaise or bordelaise sauce and hand-cut chips</i>	22

## SIDES

<b>MIXED LEAF SALAD</b>	4	<b>JERSEY ROYAL POTATOES</b>	4
<b>CURLY KALE</b>	4	<b>HAND-CUT CHIPS</b>	4
<b>BROCCOLI &amp; TOASTED ALMONDS</b>	4	<b>BUTTERED HERITAGE CARROTS</b>	4
<b>WILTED SPINACH</b>	4		

(VG) vegan

*A discretionary service charge of 10% will be added to your bill. All prices include 20% VAT.  
If you have a food allergy or special dietary requirement, please ask a member of staff for advice about our dishes.*