



À LA CARTE

SNACKS

Marinated Gordal Olives (vg)(gf)	6
Serrano Ham & Manchego Croqueta	2.50 EACH
Tiger Prawns , chilli, lime and parsley (gf)	9
House Rosemary Focaccia, Vines Bakery Sourdough , whipped butters, EVOO, Modena balsamic (vga)(gfa)	5 / 10

STARTERS

Minted Pea & Watercress Velouté , toasted vines bakery sourdough, whipped salted butter (vga)(gf)	8.50
Pan Fried Scallops , crab and vadouvan spice sauce, peanut crumb, lime gel, coriander oil, scallop roe cracker (gf)	17.50
Wild Nettle Cured Salmon , Jersey Royal salad, pickled radish, sorrel emulsion, caper, dill, crouton (gfa)	11
Burnt Leek , soft roasted leek hearts, crispy leeks, leek ash, leek oil, English pecorino custard, pickled mustard seeds (vga)(gf)	9
Spiced and Pulled Lamb Shoulder , bazlama flatbread, hung yoghurt, harissa, pistachio dukkah, salted onion, coriander	14

MAIN PLATES

Herb Crusted Cannon of Lamb , pressed lamb breast, crispy sweetbreads, fricassée of asparagus, broad beans, pea purée, goat's curd, mint jelly, white wine lamb sauce (gfa)(dfa)	38
Dry Aged Sirloin of Harker's Beef , beef fat Jersey Royal potato, purple sprouting broccoli, Café de Paris (gfa)(dfa)	34
Pan Roasted Chicken Supreme , braised hispy cabbage, king oyster mushroom, wild garlic, pickled shallot, crispy chicken wing, chicken wing jus (gfa)	25
Confit Pollock , moules, braised fennel, sea vegetables, lemon, warm tartare sauce (gf)	28
Pan Fried Jersey Royal Hash , fricassée of asparagus, peas and broad beans, goat's cheese mousse, preserved lemon, courgette and basil sauce (gfa)(vga)	22
Herb Gnocchi , roasted cauliflower, buttered spinach, wild garlic, crispy onion, brown butter, pine nuts, soubise sauce (v)	20

PUB CLASSICS

Bacon Cheeseburger , 7oz beef patty, maple streaky bacon, smoked cheddar, house dill pickles, burger relish, American mustard, vines bakery milk bun, skin on fries (gfa)(dfa)	19
Fish & Chips , beer battered haddock, triple cooked chips, pea purée, tartare sauce (gfa)(dfa)	19 / 14.50
Steak Frites , flat iron steak (<i>served medium rare</i>), skin on fries, sauce au poivre, rocket and parmesan salad (gf)	26.50

SIDES

Triple Cooked Chips (vg)	6	Skin on Fries (vg)(gf)	5
Truffle & Parmesan Fries (v)(gf)	8	Confit Jersey Royal , salsa verde (v)(gfa)	7
Beer Battered Pickled Onion Rings (vg)	6	Purple Sprouting Broccoli & Toasted Almonds (vga)(gf)	7
Salad of Gem , watercress, pea shoot, radish and cucumber, dressed with extra virgin olive oil and lemon (vg)(gf)	6		

(v) vegetarian | (vg) vegan | (vga) vegan adaptable | (gf) gluten free | (gfa) gluten free adaptable | (dfa) dairy free adaptable

Please advise a member of the team on ordering of any allergens or dietary requirements