



Marinated gordal & kalamata olives (vg) 5.5

Potted crayfish & salmon, pickled cucumber, brioche 9.5

Chicken liver parfait, red onion jam, sourdough, truffle butter 9.0

Whipped gorgonzola, cranberries, candied pecans, flatbread (v) 7.0

Cured trout gravadlax, celeriac remoulade, caperberries, sourdough 9.0

Roasted squash, lime leaf & coconut soup, bread roll (vg) 7.0

ROASTS

All our roasts are served w/ a Yorkshire pudding, duck fat roast potatoes, maple glazed carrot, parsnip, swede crush, savoy cabbage & gravy

Chef's roast, beef rump, pork belly, roast chicken, sage & onion stuffing 22.5

28 day aged Herefordshire beef rump, horseradish cream 19.5

Roast Waveney valley pork belly, apple sauce 17.0

Suffolk roast chicken, sage & onion stuffing 18.0

Plant-based beetroot & herb wellington, vegan gravy (v) (vg on request) 15.5

12 hour roasted West Devon lamb shoulder, salsa verde, to share (two or three to four people) 46 | 56

Skillet of cauliflower & broccoli cheese (v) 6.5

Pigs in blankets, sage & onion stuffing 5.5

Duck fat roast potatoes, rosemary & garlic salt (vg on request) 5.0

Individual Yorkshire pudding (v) 1.0

Beer battered line caught haddock, tartare sauce, mushy peas, triple cooked chips 16.5

Smash burger, double Herefordshire beef patty, American cheese, onions, pickles, house sauce, skin on fries 15.5

Plant-based burger, jalapeños, vegan gouda, tomato chutney, lettuce, onion, skin on fries (vg) 15.0

Chocolate torte, crème fraîche (v) 7.5

Lemon posset, shortbread (v) 6.0

Sticky toffee pudding, vanilla ice cream (v) 7.0

British cheeseboard, Quicke's mature cheddar, Somerset brie, stilton, dates, celery, pecans (v) 9.0

Apple pie, vanilla ice cream (vg) 6.5

PIZZAS

Margherita, fior di latte, buffalo mozzarella, tomato base (v) 11.5

Pepperoni, fior di latte, fresh chilli, red onion, tomato base 12.5

Quattro formaggi, fior di latte, goats cheese, gorgonzola, parmesan, tomato base (v) 12.0

Cajun beef, fior di latte, red onion, ground beef, jalapenos, coriander, tomato base 12.5

Italian sausage, fior di latte, friarelli, scamorza, tomato base 12.5

Tre - carne, fior di latte, pepperoni, Italian sausage, spiced beef, tomato base 14.0

Artichoke, fior di latte, mushroom, gorgonzola, truffle oil, tomato base (v) 12.5

Vegana, garlic oil, oregano, olives, courgette, piquillo peppers, spinach, vegan cheese, tomato base (vg) 12.0

Crust dips – n'duja mayo | aioli (v) 1.5 each

Our meats are supplied by Select Butchers of East London, our veg by Rushton's Greengrocer of New Covent Garden Market,
our fish by Marrfish of Bishop's Stortford & our bread by Rinkoff's bakery of Brick Lane.

We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any particular dietary requirements.

An optional 12.5% will be applied to your bill, all of which goes to our staff