



LIBATIONS

Aperol Spritz	7
Greystones Gimlet	8.5
Tommy's Margarita	9

FOR THE TABLE

Sourdough, crisp bread, salted butter	4.5
Devilled whitebait, tartare	8.5
Beef shin pasties, mustard mayo	9

WEEKDAY SET LUNCH

Two courses £27 / Three courses £32

Monday to Friday, 12pm - 3pm

SIDES

Savoy cabbage, bacon and onion	4.5
Roast squash, goat's curd, seeds and sage	
Garlic and parmesan mashed potatoes	
Triple cooked chips / French fries	
Watercress, chicory and rocket salad, crisp shallots	

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We hope that our team wow you and we give you the option to tip at your discretion upon receiving your bill. For your convenience, tables of 6 or more will have an optional service charge of 12.5% added to the final bill.

All prices are inclusive of VAT. Game dishes may contain shot.

Please inform us of any allergens and ask to speak to a manager for allergen advice.

DINNER MENU

STARTERS

Spiced pumpkin soup, 'chorizo' croquette (pb)	8
Ash rolled goat's cheese, chicory, beetroot and apple, walnuts	8.5
Pork, black pudding and apple terrine, Waldorf slaw	11
Steak tartare, seeded crispbread	12.5
Scottish trout rillette on toast, caperberries	9.5
Grilled smoked mackerel, squid bolognese	12.5
Half dozen Jersey No.2 rock oysters, shallot dressing	18

MAINS

Truffled Jerusalem artichoke risotto, burrella (pb)	16.5
Grilled sprouting broccoli, 'haloumi', oyster mushroom, cashew cream, garlic and sorrel (pb)	17.5
Day boat fish and chips, minted peas, tartare sauce	19.5
North Sea cod, cockles, roast fennel, sea vegetables, salsa verde	23
Whole Cornish plaice, crayfish, samphire, dill butter sauce	24
Double chuck and rib cheeseburger, pickles, triple cooked chips	19.5
Roast Suffolk chicken, butterbeans, bacon, black cabbage	22
Shepherd's Pie, glazed carrots	24
Haunch of venison, grilled Savoy, wild mushroom bordelaise, shank mac 'n' cheese	26

35 day aged native breed steaks

watercress, shallot and caper salad, triple cooked chips	
220g flat iron	26
300g sirloin	34
500g Chateaubriand	69
Sauces: Béarnaise / Green peppercorn	3.5
Stilton hollandaise / Marmite hollandaise	

PUDDINGS

Treacle tart, crème fraîche	9
Apple and blackberry crumble, custard	9
Dark chocolate mousse, salted caramel	9
Vanilla cheesecake, steeped cherries (pb)	9
Sticky toffee pudding, clotted cream, butterscotch	9
British cheeseboard, sourdough crackers, real ale and onion chutney	16