

PUB MENU

FOR THE TABLE

Nocellara Olives <i>vg</i>	4
Smoked Almonds <i>vg</i>	4
Homemade Focaccia <i>vg</i>	4

SMALL PLATES

Soup of the Day <i>vg</i>	6
<i>seasonally prepared</i>	
Harissa Hummus <i>vg</i>	9
<i>za'atar, pickled chilli, flatbread</i>	
Fried Halloumi <i>v</i>	10
<i>tamarind</i>	
Burrata <i>v</i>	12
<i>Bloody Mary ketchup, Hierloom tomatoes</i>	
Sweetcorn & Leek Soup	9
<i>smoked pancetta, crispy leeks</i>	
Greenwich Whitebait	9
<i>caper mayonnaise, lemon</i>	
King Prawn Cocktail	12
<i>baby gem, cucumber, avocado</i>	
Tuna Escabeche, Fennel & Dill Salad	15
<i>saffron aioli, pickled gooseberry</i>	
Chicken Liver Parfait	13
<i>sourdough toast, port jelly</i>	
N'duja Scotch Egg	10
<i>roasted garlic aioli, watercress</i>	

SIDES

Tenderstem Broccoli <i>vg</i>	6
Beer Battered Onion Rings <i>v</i>	6
Tomato & Onion Salad <i>vg</i>	6
Green Salad & French Dressing <i>vg</i>	6
Mac & Cheese <i>v</i>	6
Mashed Potatoes <i>v</i>	6
Hand Cut Chips <i>v</i>	6
French Fries <i>v</i>	6

BOARDS

Served with grilled flatbread, pickles,
celeriac remoulade, olives, smoked almonds

Vegetable <i>v</i>	16
<i>grilled vegetables, heritage tomatoes, babaganoush, watercress tzatziki</i>	
Seafood	18
<i>smoked salmon, marinated anchovies, dressed king prawns</i>	
Meat	18
<i>cured pork loin, cured beef, duck rilette</i>	

MAINS

Ploughman's Lunch	15
<i>English ham, cheddar, stilton, crusty bread, pickled onions, piccalilli</i>	
Freekeh Salad <i>vg</i>	18
<i>chickpeas, pomegranate, avocado, herbs & toasted seeds</i>	
Plant Based Burger <i>vg</i>	20
<i>vegan cheese, mayo, lettuce, dill pickles, fries</i>	
Goats Cheese & Onion Tart <i>v</i>	19
<i>sautéed spinach, pickled walnuts, pine nut dressing</i>	
Beer Battered Fish & Chips	20
<i>haddock, minted mushy peas, tartare sauce</i>	
Spiced Lamb Chops	28
<i>giant couscous, chermoula dressing</i>	
Pan Fried Fillet of Salmon	22
<i>potato & cucumber salad</i>	
Pork & Leek Bangers & Mash	19
<i>confit onions, sage gravy</i>	
Chicken Caesar Salad	22
<i>gem lettuce, smoked bacon, Parmesan, soft boiled egg, croutons & Caesar dressing</i>	
Double Patty Smash Burger	22
<i>American cheese, lettuce, tomato, house sauce, fries</i>	
Add Bacon	3
Chicken Cordon Bleu	24
<i>grilled asparagus, gruyere cream</i>	

STEAKS

Our dry-aged Shorthorn beef is cooked over Binchotan charcoal and served with hand cut chips, watercress & a choice of peppercorn or béarnaise sauce

250g Rump	25
225g Rib Eye	29
200g Fillet	33

vg:vegan · v:vegetarian

A discretionary service charge of 12.5% will be added to your final bill. Please enquire for allergen information & gluten conscious options where available.