

PUB MENU

FOR THE TABLE

Nocellara Olives *vg* 4

Homemade Focaccia *vg* 4

Smoked Almonds *vg* 4

BOARDS

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

Vegetable *v* 16

grilled vegetables, heritage tomatoes, babaganoush, watercress tzatziki

Meat 18

cured pork loin, cured beef, Mortadella

Seafood 18

smoked salmon, smoked mackerel, dressed king prawns

STARTERS

Soup of the Day *vg* 6

seasonally prepared

Harissa Hummus *vg* 9

za'atar, pickled chilli, flatbread

Fried Halloumi *v* 10

tamarind sauce

Buratta & Grilled Artichoke *v* 12

olive crumb, caperberries & pine nuts

Crab Bisque 11

white crab meat, pumpkin seed oil

Greenwich Whitebait 9

caper mayonnaise, lemon

King Prawn Cocktail 12

baby gem, cucumber, avocado

Beef Tartare, Bonito Mayonnaise 15

cured egg yolk, potato crispies

Wild Mushroom Vol-Au-Vent 14

tarragon cream jus, pecorino

N'duja Scotch Egg 10

roasted garlic aioli, watercress

MAINS

Ploughman's Lunch 15

English ham, cheddar, stilton, crusty bread, pickled onions, piccalilli

Freekeh Salad *vg* 18

chickpeas, pomegranate, avocado, herbs, toasted seeds

Plant Based Burger *vg* 20

vegan cheese, mayo, lettuce, dill pickles, fries

Goats Cheese & Onion Tart *v* 19

sautéed spinach, pickled walnuts, pine nut dressing

Roast Loin of Venison 26

root vegetable gratin, Jerusalem artichoke, kale, blackberry & juniper jus

Confit Duck Leg 23

mashed potatoes, green beans, jus

Pan Fried Wild Bass 25

cauliflower purée, herb quinoa, heritage carrots, paprika oil

Pork & Leek Bangers & Mash 19

confit onions, sage gravy

Beer Battered Fish & Chips 20

haddock, minted mushy peas, tartare sauce

Cheeseburger 22

American cheese, lettuce, tomato, house sauce, fries
Add Bacon 3

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

SIDES

Green Salad *vg* 6

Mashed Potatoes *v* 6

Tomato & Onion Salad *vg* 6

French Fries *v* 6

Mac & Cheese *v* 6

Onion Rings *v* 6

Hand Cut Chips *v* 6

Tenderstem Broccoli *vg* 6

A discretionary service charge of 12.5% will be added to your final bill.

Please enquire for allergen information & gluten conscious options where available.

vg:vegan · v:vegetarian