



FOR THE TABLE

Mixed bar nuts v.	3.00	Chilli corn v.	3.25
Mixed olives v.	4.25	Smoked almonds v.	3.80

STARTERS

Soup of the day, artisan bread v.	6.95
Chapel and Swan oak smoked salmon, horseradish crème fraîche, capers	10.50
Duck liver pâté, toasted sourdough bread, house pickles	9.25
Roasted pumpkin and candied beetroot, quinoa salad v.e.	8.50

MAINS

Roast cod, caper mash with rosemary and lemon caper butter	18.50
Davy's Kentish bangers and mash, Madeira gravy	14.50/16.50
Beyond Meat vegan burger, toasted bun, chipotle mayonnaise v.e.	14.75
Roasted sweet potato salad with kale, lentil and tahini dressing v.e.	14.75
Grilled Norfolk chicken breast, warm spiced lentils, rocket	17.95
Chargrilled Surrey Hills sirloin steak 240g, choice of side dish, peppercorn sauce	27.50

**WE HAVE A RANGE OF SEASONAL SPECIALS AVAILABLE,
PLEASE ASK YOUR SERVER FOR MORE DETAILS**

SIDES

Chips or Fries v.	4.50	Green salad v.	4.25
Green beans and shallots v.	4.75	Mash v.	4.50
Truffle mac and cheese (<i>serves two</i>)	6.50	Roasted carrots v.	4.50

DESSERTS

Chocolate brownie, hot chocolate sauce, vanilla ice cream v.	7.50
Sticky toffee pudding, Dorset clotted cream, butterscotch sauce v.	7.00
British cheese plate	9.50
Tuxford and Tebbutt Stilton v., Cotswold Brie v., Westcombe Cheddar, grapes, ale chutney, biscuits	

SHARING BOARDS

Charcuterie – selection of charcuterie with bread and pickles	23.00
Cheese – selection of cheeses with bread and pickles v.	21.00
Charcuterie & Cheese – selection of cheeses and charcuterie with breads, olives, pickles	24.00
Vegetarian Mezze Board – roasted vegetables, hummus, falafel with bread and olives v.	24.00

Please ask a member of the team should you require any allergen information on any of our dishes

V. VEGETARIAN / VE. VEGAN

All prices include VAT. A discretionary 12.5% service charge will be added to your bill.