



SUMMER MENU

Our kitchen works with the seasons to create hearty British inspired dishes, celebrating local produce wherever possible.

SMALL BITES

Dockers sourdough, Kentish rapeseed oil, whipped brown butter | 4 | *Add olives* | 6 (D,G)

Nocellara olives | 4

Chilli beef nachos, breakfast radish | 5 (D,G)

Guacamole, tortilla, yuzu | 5 (G)

Burrata, pesto, sourdough toast | 8 (D,G,N) *To share*

Salt cod pâtè, sourdough toast | 5 (D,F,G)

Salted macrona almonds | 5 (N)

STARTERS

Smoked ham hock terrine, picalilli, toast | 8 (G,M)

Torched mackerel fillet, pickled rhubarb, fennel and lime | 8 (F)

Black pudding scotch egg, brown sauce | 9 (D,E,G)

Salt and pepper squid, caramelized jalapenos, finger lime | 9 (F)

Soup of the day | 7 (D,G)

Fresh crab salad, pink grapefruit, crab ketchup | 9 (D,SF)

Baked heritage beetroot, candied walnut and cauliflower salad, walnut and horseradish dressing | 7 (N)

FROM THE GRILL

Dry aged ribeye steak 250g | 28

Dry aged fillet steak | 15
Per 100g, cut to order

Dry aged chateaubriand 500g | 70
To share

Barnsley lamb chop 200g | 20

All served with a grilled flat mushroom, vine tomatoes, chunky chips and a choice of sauces: Bearnaise, peppercorn, chimmi churri, blue cheese, garlic butter.
(D, E, S)

FROM THE LAND

Rump steak burger (250g), floured bun, bacon jam, burger sauce, Monterey jack, chunky chips | 15 (D, G)

Chargrilled pork loin chop, roasted carrot puree, purple potato, apple jus | 18 (D)

Barbary duck breast, potato and apple terrine, cherry compote, baby turnip | 18 (D)

Roast spring chicken, bbq glaze, smoked bean cassoulet, spiced chorizo | 16 (D,S)

Roasted vegetable gnocchi, tomato and roasted courgette sauce | 16 (VG)

'Pancake roll' - Heritage carrot, celeriac and red cabbage, sweet and sour tofu, toasted sesame and soy emulsion | 16 (G,SS,SY,VG)

FROM THE SEA

Battered local fish, chunky chips, crushed peas, tartare | 16 (D, E, F, G)

Crab and prawn linguini, fresh chilli, crab bisque | 18 (D,G,SF)

Local brill, pomme anna, samphire, beurre rouge | 19 (D,F)

SIDES

Chunky chips | 3

Roasted heritage carrots | 4 (D)

Savoy cabbage and bacon | 4 (D)

Heirloom tomato and pesto salad | 4 (D,N)

Cauliflower cheese | 4 (D,E,G)

Pink fir apple potatoes, chive butter | 4 (D)

SALADS

Panzella salad, roasted squash, red onion, olives, sourdough croutes, wild rocket, pesto | 15 (N)

Fresh burrata, grilled pepper, almond and pesto salad, aged balsamic vinegar | 15 (D,N)

Thai beef salad, egg noodles, roasted cashew nuts, satay sauce | 15 (G,N,SS,SY)

DESSERTS

Dark chocolate marquis, cherry ripple ice cream, griotte cherries | 8 (D,E,G)

Baked egg custard tart | 7 (D,E,G)

Lemon posset, lemon thyme shortbread, raspberry | 7 (D,E,G)

Passion fruit and white chocolate cheesecake, mango sorbet | 8 (D,G)

Sticky toffee pudding, butterscotch, vanilla ice cream | 8 (D,E,G)

Vegan chocolate brownie, rum and raisin | 7 (G,VG)

Selection of English cheeses, millers crackers, pickles, chutney and fruit. 4 cheeses | 12 (D, G)

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:

(C - CELERY, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, GF - GLUTEN FREE, M - MUSTARD, N - NUTS, P - PEANUTS, S - SULPHITES, SF - SHELLFISH, SS - SESAME, SY - SOY, V - VEGETARIAN, VG - VEGAN)