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- PUB NUTS** Cricketers' Spice Blend V • GF | 4.5
- OLIVES ON ICE** Borough Market Olives VG • GF | 6
- "TARAMA"** Whipped Smoked Tofu, Rainbow Radishes, Seaweed Salt VG | 6.5
- MRS KIRKHAM'S CROQUETTES** Lancashire Cheese, Sweet Leeks, Pickled Walnut 8
- DUSTY KNUCKLE SOURDOUGH** Whipped House Butter, Maldon Salt V • VGO • GF | 5.5
- PROPER PEAS ON TOAST** British Stracciatella, Minty Peas & Broad Beans, Crostini VGO • GFO | 6.5

STARTERS

POSH PRAWN COCKTAIL

Shrimp, Prawns, Yuzu, Marie Rose,
Focaccia Crisps

18

SCOTCH EGG

Stornoway Black Pudding, Oozy
Cacklebean Egg, Mustard Mayo

13.5

CORONATION FRIED CHICKEN

Crispy Chicken Fillets, Butter Masala
Hot Sauce, Fried Curry Leaves

15

LOCH FYNE SCALLOP

Hand-Dived, Roasted in the Shell,
Smashed Peas, Bacon Crumb

GF | 9.5

STEAK TARTARE

Dry-Aged British Beef, Quail Egg, Cornichons,
Capers, Crispy Onion Rings

GFO | 18.5

FANTASTIC "FIFTEEN" SALAD

Goat's Curd, Grilled Peach, Treviso, Castel Franco,
Shaved Fennel, Willy's Apple Balsamic

V • GF | 13

MAINS

ROSE VEAL & PORK RAGÙ

Milk-Braised, Wiggly Pappardelle, Olive Gremolata,
Aged Parmesan

GFO | 26

TREVOR'S CHICKEN

Puff Pastry-Wrapped Free-Range Chicken Breast,
Porcini Duxelles, Creamy Mustard Sauce

28

SHEPHERD'S PIE

12-Hour Slow-Cooked Lamb, Pea-Spiked Mash, Red
Wine Gravy

29

VOL-AU-VENT

Morels, Courgettes, Broad Beans, Supergreen Sauce,
Veggie Parmesan

VGO | 23

CRAB LINGUINE

Devonshire White Crab, Brown Crab Butter,
Fennel, Cherry Tomatoes, Chilli

GFO | 27

FISH & CHIPS

Beer-Battered Monkfish, Mushy Peas, Pickled Wally,
Curry Sauce

30

GRILL

MARKET FISH

Catch of the Day, Warm Tartare Sauce,
Dill & Parsley Oil

GFO | Ask Your Server

BEEF BURGER

Dry-Aged Patty, Bacon Jam, Oozy
Housemade Cheese, Pickles, Mustard Mayo

Chips Or Garden Salad | GFO | 20

BBQ PORK CHOP

Brined Blythburgh Tomahawk, BBQ
Sauce, Gooseberry Ketchup

GFO | 30

DRY-AGED SIRLOIN

12oz 42-Day-Aged Steak Cooked on
the Bone, Beer-Battered Onion Rings,
Watercress, Peppercorn Sauce

GFO | 45

LAMB RUMP

Worcestershire Glaze, Lamb Bacon Rib,
Smashed Spuds & Wild Garlic Butter,
Mint Gravy

GFO | 34

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OXHEART TOMATO SALAD Bloody Mary Dressing, Horseradish VG • GFO | 8

BABY GEM SALAD Mustard Vinaigrette, Shaved Radish VG • GF | 6

HASH BROWNS Spiced Rub, Garlic Mayo V • GF | 8.5

SEASONAL GREENS Garlic, Lemon VG • GF | 6

BAKED MASH Confit Garlic V • GF | 7

CHIPS Malt-Vinegar Salt VG • GFO | 6.5

V • Vegetarian, VG • Vegan, VGO • Vegan option, GF • Gluten Free, VGO • Gluten Free option

Prices include 20% VAT. We take cash, Visa, Mastercard, Amex & Maestro. All prices in GBP. Optional 12.5% service charge added to every bill – 100% of this goes to the restaurant staff. Please advise on dietary requirements & allergies and we will advise on alternatives. We can't guarantee our dishes are allergen free and we handle all allergens in our kitchen. Our fryers are used for non-vegetarian dishes. Game may contain shot and olives may contain stones.