

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 &amp; 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

VG · VGO · GF | 13

## MAINS

## ROSE VEAL &amp; 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 &amp; 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

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

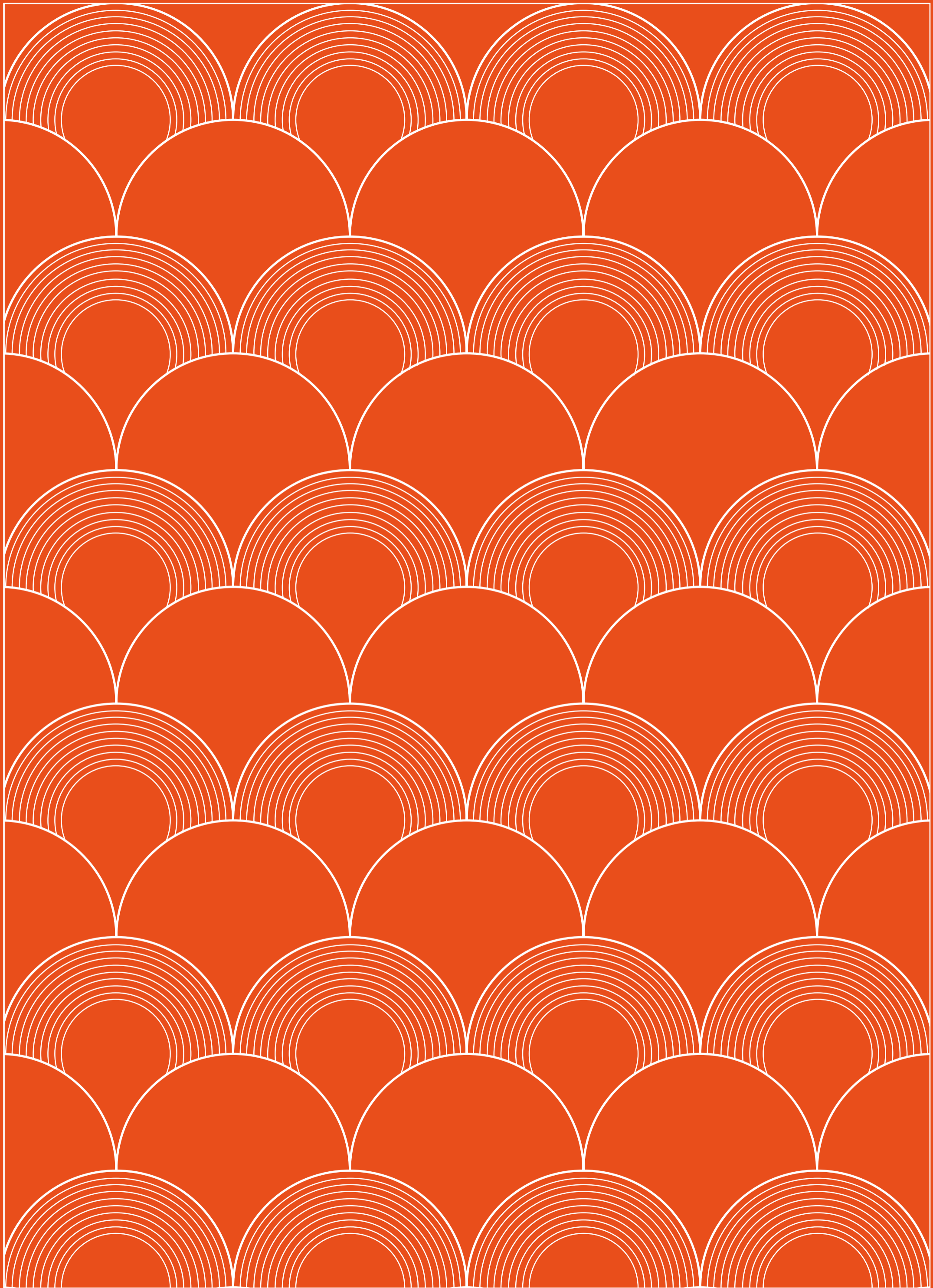
SEASONAL GREENS Garlic, Lemon VG · GF | 6

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 &amp; 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 &amp; 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.



CATHERINE ST