

N
B
B
L
E
S

OLIVES ON ICE Borough Market Olives **VG • GF | 6**

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

FANTASTIC "FIFTEEN" SALAD

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

V • GF | 13

STEAK TARTARE

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

GFO | 18.5

LOCH FYNE SCALLOP

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

GF | 9.5

ROASTS

Served with Duck Fat Roast Potatoes, Yorkshire Pud, Seasonal Veg, Triple-Cooked Parsnips & Proper Gravy

TREACLE-GLAZED CELERIAC

Onion Gravy

V • VGO • GFO | 22

42 DAY DRY-AGED RUMP

Horseradish Cream

GFO | 28.5

THE ULTIMATE ROAST FOR TWO

A Holy Trinity of Beef, Pork & Lamb, Piled High With Roasted Bone Marrow & ALL the Trimmings

GFO | 30 per person

LEG OF LAMB

Mint Sauce

GFO | 29

BLYTHBURGH PORK LOIN

Apple Sauce

GFO | 27

EXTRA TRIMMINGS

LUXO P&XO STUFFING Cumberland Sausage, Sage, XO Brandy **8**

CAULI CHEESE Four Cheese Sauce, Crispy Shallots **V | 8.5**

MAINS

TREVOR'S CHICKEN

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

28

FISH & CHIPS

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

30

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

BEEF BURGER

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

Chips Or Garden Salad | **GFO | 20**

BAKED MASH Confit Garlic **V • GF | 7**

SEASONAL GREENS Garlic, Lemon **VG • GF | 6**

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**

CHIPS Malt-Vinegar Salt **VG • GFO | 6.5**

S
I
D
E
S

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.