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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 • GFO | 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 SCALLOPS

Roasted in Café de Paris Butter,  
Herb Crumb, Lemon

GFO | 28

### 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 • VGO • 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

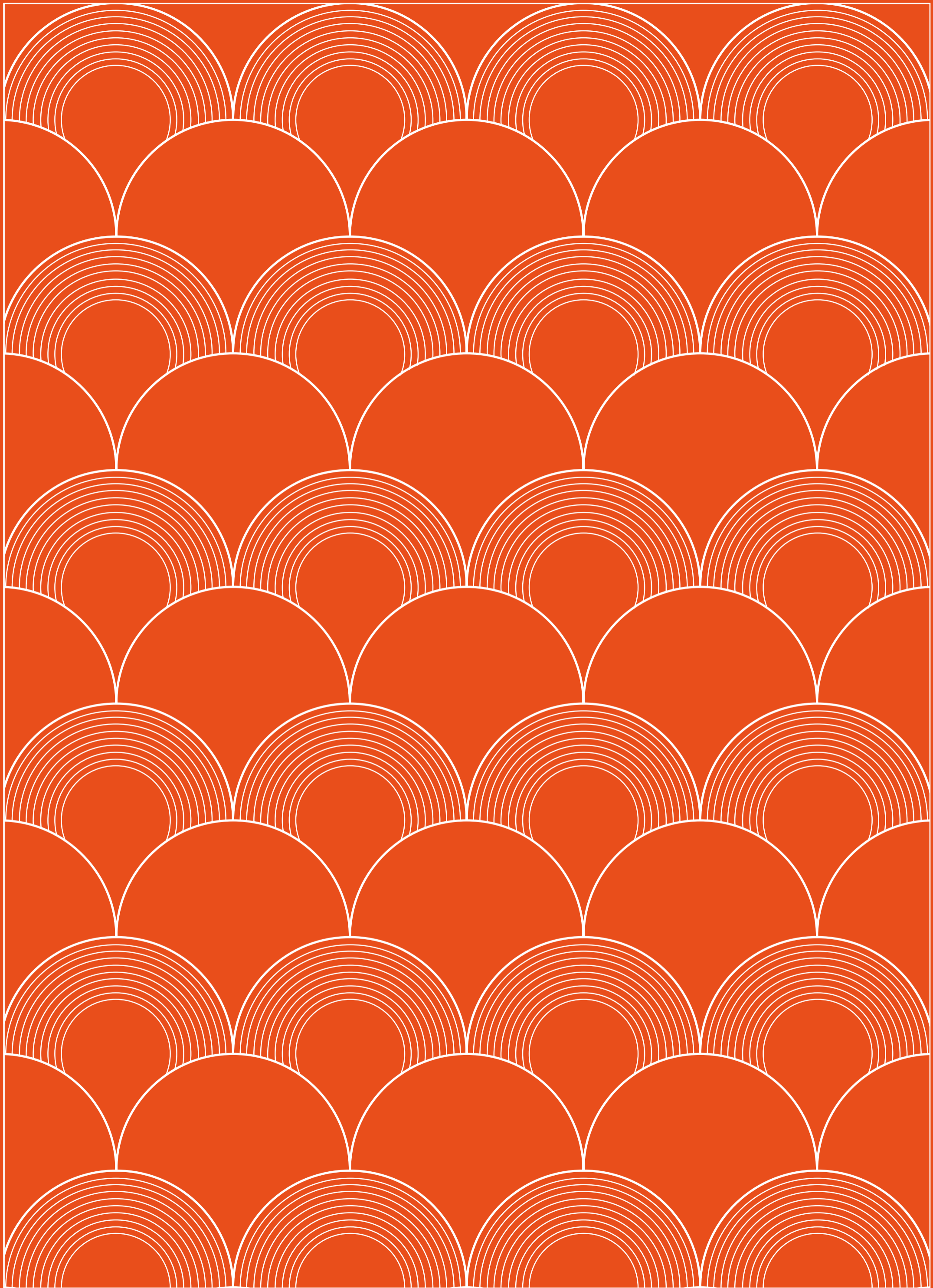
**SEASONAL GREENS** Garlic, Lemon VG • GF | 6

**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, GFO • 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.



CATHERINE ST