

STARTERS & SNACKS

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| Marinated Nocellara olives VE GF | 4 |
| Olive campaillou bread V with first press olive oil | 4.5 |
| Roasted summer pumpkin soup with chilli, almonds & creme fraiche V | 9 |
| Crispy tempura prawns with Bloody Mary ketchup | 12 |
| Buffalo milk burrata, Isle of Wight tomatoes, basil dressing & toasted focaccia V | 16 |
| Dressed Dorset Crab with house Guinness bread | 16 |
| Trealy Farm Monmouthshire bresaola with parmesan, rocket & olive oil | 12 |
| Courgette fritti with citrus mayonnaise VE | 10 |

SANDWICHES *Served with fries*

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| Classic club sandwich | 18 |
| Prawn, dill & mayo brioche roll with crispy shallots | 16.5 |
| Chargrilled sirloin ciabatta with caramelised onions, rocket & blue cheese | 18 |

SALADS

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| Caesar salad with dry cure bacon, rosemary croutons, parmesan & anchovy dressing | 15 |
| Superfood spinach salad with yellow beans, edamame, chia, sesame & chilli VE | 16.5 |
| Heritage tomato salad with halloumi, mint, cucumber, kalamata olives & extra virgin rapeseed oil V | 16 |
| Endive salad with blue cheese, apple, walnut & wholegrain mustard V | 16 |

Add: chicken £8 | tiger prawns skewer £10
avocado £3.5 | halloumi £5

MAINS

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| Chicken Milanese with capers, rocket & aged parmesan and fries | 27 |
| Dry aged beef burger with mature cheddar, club sauce & sesame brioche Add crispy bacon /£2 | 21 |
| Fillet of organic salmon with minted Jersey Royals & hollandaise | 25 |
| Black Angus Grass-fed 230g Ribeye steak with Cafe de Paris butter, fries & side salad | 35 |
| Melanzane alla Parmigiana V | 18 |

SIDES

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| Spinach; steamed / buttered / olive oil V/VE | 6 |
| Steamed tenderstem broccoli VE | |
| Truffle & Twineham Grange fries V | |

DESSERTS

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| Warm Cru Virunga chocolate fondant with salted caramel ice cream V | 10 |
| Classic vanilla crème brûlée with Irish shortbread V | 9 |
| Belvedere vodka fizz with lemon sorbet, basil & summer berries VE | 10 |
| Eton Mess coupe with English strawberries V | 9 |
| Baked lemon cheesecake with fresh raspberry compote V | 9 |
| Paxton & Whitfield cheeses with endive & walnut salad V | 14.5 |

V Vegetarian | VE Vegan | GF Gluten Free

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. Prices in British Pound Sterling £. A discretionary service charge of 12.5% will be added. All prices inclusive of VAT.