

STARTERS

Soup of the day VE	£11
Organic royal smoked salmon Horseradish cream, heritage radish, lemon	£16
Seasonal game terrine Pickles, toasted brioche	£15
Burrata V Heritage tomatoes, basil pesto, seeded cracker	£14

SANDWICHES*Served with fries*

Classic club sandwich	£16
Wild mushroom croque monsieur	£14
Dry aged cheeseburger Bacon, club sauce, sesame bun	£23
Chargrilled sirloin ciabatta Caramelised onions, rocket, Stilton	£19

SALADS*Add grilled chicken or tiger prawns | £12*

Caesar salad Dry cured bacon, rosemary croutons, Parmesan & anchovy dressing	£16
Heritage beetroot Goat cheese mousse, pickled walnut, balsamic	£15
Bloomsbury salad V Quinoa, avocado, beetroot, soya beans, vegan feta salad, lemon dressing	£15

MAINS

Chicken Milanese Rocket & Parmesan	£28
Pan roasted salmon Crush potatoes, salty fingers, shellfish bisque	£28
Mushroom & artichoke risotto V Winter black truffle	£26
200g Fillet, Black Angus grass-fed Café de Paris butter, fries	£45

SIDES

Fries VE	£6
Herby buttered baby potatoes V Smoked Maldon salt	£6
Twineham Grange & truffle fries V	£8
Green beans V Confit shallots & lemon butter	£6
Isle of Wight heritage tomato salad VE Casil	£7
Tenderstem broccoli VE Romesco & smoked almonds	£7

DESSERTS

Classic vanilla crème brûlée V GF Irish butter shortbread	£9
Treacle tart V Calvados ice cream, candied pecans	£11
Paxton & Whitfield cheese board	£16
Ice cream & sorbets V GF Vanilla / Strawberry / Vegan chocolate / Chai latte / Calvados Blackcurrant sorbet / Mango sorbet / Raspberry sorbet	£3.5

V Vegetarian | VE Vegan

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. A discretionary service charge of 12.5% will be added.

