

*If you have an allergy or intolerance, please speak to a team member before you order your food and drink.
Full allergen information is available on our website.
Adults need around 2000 kcal a day.*

FOOD MENU

Whilst you wait...

ROSEMARY AND SEA SALT FOCACCIA V 4.00
brushed with confit garlic oil, served with The Estate Dairy's cultured butter *532 kcal*

ITALIAN OLIVES VE 203 kcal 3.50
BLACK TRUFFLE CROQUETTES V* 309 kcal 3.50

CHARRED PADRÓN PEPPERS VE 3.50
with smoked paprika salt *61 kcal*

STARTERS

SEARED WILD CAUGHT SCALLOPS 9.75
with minted mushy peas and chorizo jam *466 kcal*

WHOLE BURRATA CHEESE V 9.00
with Romesco sauce and charred Padrón peppers *550 kcal*

CRISPY SQUID 8.75
salt & pepper coating, pickled vegetables and nam jim dressing *469 kcal*

BEEF RAGU AND MOZZARELLA ARANCINI 8.00
with truffle and Madeira mayonnaise *802 kcal*

FRIED BUTTERMILK CHICKEN 8.00
crispy chicken thighs, chipotle mayonnaise and jalapeños *879 kcal*

PIL PIL PRAWNS 9.25
sautéed in chilli, garlic and lemon butter. Served with charred sourdough *872 kcal*

CHARRED TENDERSTEM® BROCCOLI VE 6.45
with a lemon dressing, Romesco sauce and toasted seeds *413 kcal*

HAM HOCK & MUSTARD TERRINE 8.00
with a spiced pear chutney and charred sourdough *538 kcal*

For two to share...

BAKED BRITISH CAMEMBERT V 13.25
drizzled with honey & thyme, served with red onion marmalade and charred sourdough *1138 kcal serves 2*

MAINS

PAN-FRIED CHICKEN BREAST 15.50
with truffle creamed sweetcorn, potato terrine, spinach and sautéed Paris brown mushrooms *1147 kcal*

MAPLE GLAZED PORK BELLY 16.50
with chorizo jam, paprika roast butternut squash and sweetcorn & lime salsa *1217 kcal*

DUO OF DUCK 19.50
roast duck breast & confit of leg bon bon, carrot purée, Tenderstem® broccoli, potato terrine and red wine gravy *1483 kcal*

GLAZED PULLED BEEF BURGER 16.45
topped with sticky pulled beef, Monterey Jack cheese, tomato & onion chutney on a toasted cream bun with seasoned skinny fries *1447 kcal*

CHICKEN CAESAR SALAD 14.25
with little gem lettuce, crispy prosciutto ham, Gran Moravia cheese shavings and Caesar dressing *1050 kcal*

CHICKEN, HAM HOCK & PEA PIE 14.50
with thyme-roasted new potatoes, seasonal vegetables & gravy *976 kcal*

ALE-BATTERED FISH & CHIPS 15.00
with minted mushy peas and chunky tartare sauce *920 kcal*

PAN-FRIED HAKE 16.75
with a warm tomato, green bean & olive salad and minted salsa verde *609 kcal*

BLACK TRUFFLE PAPPARDELLE V 14.50
with Mascarpone cheese and white wine sauce with Paris brown mushrooms *876 kcal*

BUTTERNUT SQUASH AND QUINOA SALAD VE 13.00
roasted butternut squash, Padrón peppers and quinoa with a teriyaki & ginger dressing *578 kcal*

CHARGRILLED HARISSA AUBERGINE VE 14.25
with Kalamata olives, tabbouleh salad, houmous and dukkah spice *801 kcal*

Adults need around 2000 kcal a day.

HAND-STRETCHED PIZZAS

MARGHERITA V marinated Mozzarella, semi dried tomatoes and basil 1113 kcal Vegan option available VE 960 kcal	10.00
POLLO PEPERONCINO spicy chilli chicken, Peppadew® peppers, marinated Mozzarella, goat's cheese and red onion 1233 kcal	12.25
CAPRINO V goat's cheese, Peppadew® peppers, red onion marmalade, marinated Mozzarella, basil pesto and rocket 1282 kcal	12.25
BACON & BRIE smoked streaky bacon, Brie, marinated Mozzarella, red onion marmalade and semi dried tomatoes 1604 kcal	12.25

FESTA DELLA CARNE chorizo Ibérico, pepperoni, beef ragu, marinated Mozzarella and prosciutto ham 1212 kcal	13.25
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Add toppings...

Mozzarella V 275 kcal, Olives VE 58 kcal, Goat's cheese V 88 kcal, Brie V 116 kcal, Jalapeños VE 10 kcal 1.50 each
Spicy chilli chicken 122 kcal, Chorizo Ibérico 123 kcal, Beef ragu 43 kcal, Prosciutto ham 41 kcal 2.50 each
Whole burrata cheese V 265 kcal 4.50

STEAKS

All our steaks are sourced from within the British Isles (with exception of the Argentinian ribeye of course) and aged for a minimum of 21 days on the bone. Served with confit tomato, triple cooked chips and buttermilk onion rings.

8oz RUMP 826 kcal	19.00
8oz SIRLOIN 849 kcal	22.00
8oz FILLET 861 kcal	28.50
12oz ARGENTINIAN RIBEYE 1393 kcal	31.00
<i>For two to share...</i>	
16oz CHAUTEAUBRIAND 1721 kcal serves 2	61.00

Add a Sauce...

GREEN PEPPERCORN 100 kcal	2.50
BÉARNAISE V 309 kcal	2.50
BLACK TRUFFLE BUTTER V 361 kcal	2.50

Treat yourself...

MAC & CHEESE V 769 kcal	4.50
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SIDES

SEASONAL VEGETABLES V 149 kcal	3.50	MAC & CHEESE V 769 kcal	4.50	HAND STRETCHED GARLIC BREAD V 849 kcal	4.25
SEASONED SKINNY FRIES VE* 384 kcal	3.50	TRUFFLE CREAMED CORN V 258 kcal	4.00	GREEN SALAD V	3.00
TRIPLE COOKED CHIPS VE* 248 kcal	3.95	CHARRED TENDERSTEM® BROCCOLI VE 290 kcal	4.00	lemon dressing and Gran Moravia cheese 194 kcal	
TRUFFLE & CHEESE FRIES V* 536 kcal	4.25				

SANDWICHES

Available Monday - Friday, 12pm - 3pm

Served on a choice of thick cut white or brown bloomer bread with pickled slaw and a dressed salad

BRIE & SPICED PEAR CHUTNEY V with little gem lettuce 975 kcal	8.75
CHICKEN & SMOKED STREAKY BACON with little gem lettuce and sun-dried tomato mayonnaise 944 kcal	8.75
BEER-BATTERED FISH FINGER with tartare sauce, shredded little gem lettuce and Gran Moravia cheese 879 kcal	8.75
GRILLED RUMP STEAK with Béarnaise sauce and crispy shallots 751 kcal	9.75

DESSERTS

CHOCOLATE & PRALINE TORTE VE served with a cherry sorbet 504 kcal	7.75	BANANA & MISO Caramel Bomb V banana ice cream encased in a dark chocolate dome, with caramelised seeds and honeycomb served with hot miso caramel sauce 938 kcal	9.45
WARM STICKY TOFFEE PUDDING V with ginger poached pear and gingerbread ice cream 814 kcal	7.75	WHITE CHOCOLATE & PASSION FRUIT BAKED ALASKA V served with passion fruit sauce 542 kcal	9.25
PISTACHIO & DAMSON BAKWELL V served with a thyme roasted plum and cherry sorbet 622 kcal	7.75		
DARK CHOCOLATE BROWNIE V with vanilla ice cream, meringue chunks, raspberries and raspberry purée 687 kcal	7.45		

Allergen advice: Due to the way our food is prepared it is not possible to guarantee the absence of allergens in our meals and we do not make a "free from" claim. Our allergen information only states allergens if they are an ingredient of a product, we do not include "May contain" information. Our menu descriptions do not include all ingredients. We source fish from sustainable sources. **V** Suitable for vegetarians or vegetarian option available. **VE** Suitable for vegetarians and vegans. **V*** / **VE*** we cannot guarantee that our vegetarian and vegan dishes have been cooked in dedicated vegetarian and vegan fryers. Please ask a member of our team for more information. Where we state weight, it's a raw weight and 1oz equals 28 grams. We regret that we cannot guarantee that our fish, chicken, pork, seafood or beef dishes do not contain bones or shell. Please speak to a member of our team should you have any concerns. Full allergen information is available from a member of our team or on our website. Calorie counts are for guidance only and are based on the complete dish/drink as listed on the menu, excluding any additional seasoning or sauces that may be added by the guest. Portion sizes may vary from the quantity on which the calculations have been based, therefore values may not be identical to those served in a particular pub.