

APERITIFS

COCKTAILS

MEDIEVAL MONKSHOOD

Luxardo Maraschino, Briottet Violette liqueur, cherry amarone 11

LOVE POTION

Earl Grey infused Bombay Sapphire gin, honey, blackberry, Prosecco 10.5

MOSCOW MULE

Finlandia vodka, ginger syrup, lime, Fever-Tree ginger beer 11

VERONA

Pisco, agave syrup, grapefruit, lime juice, egg white, grapefruit bitters 11.5

BANKSIDE COLADA

FAIR. Belize rum, Drambuie, Cointreau, caramel syrup, lime juice, orange bitters, egg white 13

MOCKTAILS

CUCUMBER BLUSH

Cucumber, apple, elderflower, ginger ale 8.5

VIRGIN MOJITO

Apple juice, mint, lime, Fever-Tree soda 7.5

MOSCOW AF

Seedlip Spice 94, lime, ginger, Merchant's Fever-Tree ginger beer 9.5

GIN AND TONICS

TIPTREE ENGLISH RHUBARB

Fever-Tree Indian tonic, mint, rhubarb bitters, strawberry 11.5

LITTLEBIRD

1724 tonic, fresh and dried grapefruit, ginger dust 12

HENDRICKS CUCUMBER AND ROSE

Double Dutch cucumber and watermelon tonic, cucumber ribbons, dried rose hips 11.5

STARTERS

FOR THE TABLE

London sourdough, salted butter, marmite butter

CHILLED CUCUMBER SOUP ve gf

Neal's Yard feta cheese, Kalamata olives 9

CANTALOUPE MELON gf

Cobble Lane bresaola, Ragstone goats cheese, port reduction 10

RED GARDEN BEETROOT TARTARE v gf

fresh horseradish cream 9.5

SEA BREAM CEVICHE gf

basil, peach, red onion, lime dressing 11.5

TIGER PRAWN COCKTAIL gf

avocado 11.5

POTTED RABBIT

carrot top salad, toasted London sourdough 11.5

MAINS

CONFIT ARTICHOKE PUFF PASTRY TART v

onion and leek purée, tarragon dressing 18

KENTISH GRILLED ASPARAGUS ve gf

polenta, crispy kale, tomato, lemon dressing 17

ROAST CORNISH COD gf

courgette tagliatelle, pistou, tomato, lemon dressing 25

LINE-CAUGHT SOUTH COAST SEA BASS gf

fennel, dill, butter sauce 29.5

GRESSINGHAM DUCK BREAST gf

rainbow chard, garden peas, baby carrots, baby onion, red port sauce 27.5

KENTISH CORN FED ROAST CHICKEN gf

supreme and leg, aubergine, courgette, tomato, chicken gravy 24

HERB-CRUSTED WELSH SADDLE OF LAMB FOR TWO

roasted new potatoes, green beans, lamb gravy 57

SCOTTISH SHORTHORN-CROSS CHATEAUBRIAND FOR TWO gf

green beans, spinach, roasted new potatoes, red wine reduction 68

SIDES

GREEN BEANS ve gf 4.5

ROASTED NEW POTATOES gf 4.5

BUTTER LEAF SALAD ve gf
Dijon mustard dressing 4.5

ROASTED HERITAGE CARROTS
ve gf 4.5

CHIPS 4.5
with parmesan and truffle oil 6

v - vegetarian, ve - vegan, gf - gluten free. Please let us know if you have any dietary requirements or allergies. A discretionary 12.5% service charge will be added to your bill.