

STARTERS

FOR THE TABLE v	3.5
London sourdough, salted butter, Marmite butter	
GAZPACHO ve	9.5
basil oil	
FENNEL AND CUCUMBER TARTAR ve gf	13.5
red pepper, celery, sherry cream	
CANTALOUPE MELON CARPACCIO gf	14.5
Cobble Lane Coppa, cottage goat's cheese, Port jelly	
LONDON BURRATA gf	15.5
English garden peas, mint	
SWAN PRAWN COCKTAIL gf	15.5
avocado puree, dried cherry tomatoes	
FRIED OCTOPUS gf	16.5
aubergine caviar, raspberry vinegar	

VEGETARIAN & FISH

PAN-FRIED AUBERGINE STEAK ve gf	19.5
miso glaze, tapioca crisp, spiced tomato sauce	
GRILLED POLENTA STEAK ve gf	21.5
baby artichoke, Kalamata olives, roasted cherry tomato, herb oil	
ROASTED CORNISH COD gf	28.5
courgette tagliatelle style, pesto, tomato and lemon dressing	
ROASTED SOUTH-COAST WILD SEABASS gf	32.5
mussels, artichoke, dried cherry tomato and coriander shellfish broth	

MEAT

ROAST CORN-FED KENTISH CHICKEN gf grilled courgettes, roasted tomato, olive and lemon preserve sauce	27.5
GRILLED WELSH LAMB CHOP gf slow-cooked lamb neck, aubergine, pine nut and basil oil puree, lamb sauce	29.5
250g SCOTTISH RIBEYE STEAK skinny chips, baby gem salad, bearnaise or peppercorn sauce	38.5
HERB-CRUSTED SADDLE OF WELSH LAMB FOR TWO roasted new potatoes, green beans, lamb sauce	69
SCOTTISH SHORTHORN-CROSS CHATEAUBRIAND FOR TWO gf roasted new potatoes, green beans, peppercorn sauce	85

SERVED ON A SUNDAY

HALF A ROAST KENTISH CHICKEN roast potatoes, stuffing, braised red cabbage, Yorkshire pudding, homemade gravy	24.5
ROAST SCOTTISH SIRLOIN roast potatoes, parsley and breadcrumb bone marrow, carrot, Yorkshire pudding, homemade gravy and horseradish cream	26.5

SIDES

6

OAK LEAF SALAD, PECAN NUTS, HONEY AND MUSTARD
DRESSING ve gf

STEAMED TENDERSTEM BROCCOLI ve gf

GRILLED COURGETTE, BASIL, OLIVE OIL ve gf

ROASTED NEW POTATOES, PARSLEY ve gf

SKINNY CHIPS ve gf
+ PARMESAN AND TRUFFLE OIL v gf +2.5

DESSERTS

TART OF THE DAY	7.5
LEMON POSSET <small>ve gf</small> sorbet, blackberries, shortbread	9.5
DARK CHOCOLATE AND COFFEE MARQUISE <small>v</small> soursop sorbet	9.5
RASPBERRY MACARON <small>v gf</small> raspberry sorbet, fresh berries	9.5
ETON MESS <small>v gf</small> Kentish strawberries	9.5

NEAL'S YARD CHEESE 16.5

TUNWORTH Hampshire

a Camembert-style cheese characterised by truffley, garlicky and vegetal flavours and a creamy and unctuous paste.

CORNISH YARG West Cornwall

a striking, nettle-wrapped cheese whose delicately earthy rind gives way a buttery breakdown and crumbly core, with notes of lemon and yoghurt.

CASHEL BLUE v Tipperary

an easy-eating blue cheese with a pleasantly buttery texture and a balanced amount of blue veining which adds a lift to the rich, full-flavoured paste.

Served with a pear, date and ale chutney, grapes and a selection of crackers

COCKTAILS

12.5

LOVE POTION

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

MIDSUMMER DREAM

Finlandia vodka infused with butterfly pea flowers, elderflower syrup and lemon juice

BRAMBLE

Bombay Sapphire gin, lemon, Crème de Mûre

MOCKTAILS

9

BLACKBERRY PIE

Fresh blackberries, lime, cinnamon syrup, apple juice and Fever-Tree soda water

CUCUMBER BLUSH

cucumber, apple, elderflower, ginger ale

GIN & TONIC

12.5

ROOBEE RHUBARB

Fever-Tree lemonade, mint, rhubarb bitters, strawberry

JENSENS OLD TOM

Fever-Tree Indian tonic, lemon verbena

LITTLEBIRD

Fever-tree tonic, fresh and dried grapefruit, ginger dust

QVARTO

Fever-tree mediterranean tonic, fresh and dry orange

SWEET WINE

10cl | 37.5cl

MOSCATO D'ASTI 'NIVOLE' MICHELE CHIARLO
Piedmont, Italy

35

TORCOLATO, MACULAN '20
Veneto, Italy

55

TOKAJI, 1413, DISZNOKO '18
Tokaj, Hungary

9.5 | 45 50cl

RIESLING AUSLESSE
'WEHLENER SONNENUHR' SA PRUM '99
Mosel, Germany 65

65

VIDAL BLANC, ICE WINE, PELLER ESTATE '17
Niagara Falls, Canada

75

SAUTERNES, CHATEAU ROUMIEU '17 ve
Bordeaux, France

10 | 50 75cl

CADILLAC, SECRET DE BIAC '12
Bordeaux, France

11 | 60 50cl

FORTIFIED

10CL | 37.5cl

FINO 'EN RAMA', TIO PEPE '19 ve
Andalousia, Spain

6.5 | 30

PX, EL CANDADO, VALDESPINO ve
Andalousia, Spain

35

PALO CORTADO, LEONOR 12YR, GB ve
Andalousia, Spain

7.5 | 45

AMONTILLADO 'VALDESPINO' TIO DIEGO ve
Andalousia, Spain

55

PORT, QUINTA DO NOVAL LBV '16 v
Douro Valley, Portugal

8 | 55 75cl

MAURY GRENAT, MAS MUDIGLIZA '18 v
Roussillon, France

9.5 | 58 75cl