

G&T/APERITIF

Hendricks Cucumber & Rose <i>Double Dutch cucumber & watermelon tonic, cucumber, dried rose hips</i>	11.50
English Rhubarb Gin (Tiptree) <i>Fever-Tree Indian Tonic, mint, rhubarb bitters, strawberry</i>	11.50

MOCKTAILS

Cucumber Blush <i>cucumber, apple, elderflower, ginger ale</i>	8.50
Seedlip Fever <i>Seedlip 94 Spice, cinnamon, mint, Fever Tree aromatic tonic, grenadine</i>	9.00

COCKTAILS

Strawberry & Lavender High Life <i>Citrus infused Finlandia vodka, lavender, strawberry, English sparkling</i>	12.50
Sloe Gin Sour <i>Sipsmith Sloe gin, raspberry liqueur, lime, egg white</i>	11.50
Love Potion <i>Earl Grey infused gin, honey, blackberry, Prosecco</i>	10.50
Yinka's Pina Colada <i>Koko Kanu, Bacardi Blanco, pineapple puree, coconut milk</i>	12.50
French 21 <i>Lemon verbena infused Bombay sapphire gin, Deutz champagne</i>	12.50
Rum & Passion fruit iced tea <i>Bacardi blanca rum, Bacardi oro rum, passion fruit, vanilla, Earl grey</i>	13.00

SNACKS 4.00 EACH

Pork crackling & apple sauce

Garlic marinated olives

Pickled vegetables

STARTERS

Tomato & pepper gazpacho, (v) rosemary croutons, chives	7.50	Dressed Dorset crab, avocado puree, melba toast, spiced brown crab	13.50
Ham hock & caper terrine, burnt apple & cider chutney, sour dough	9.50	Beetroot & London Gin cured salmon, tonic gel, pickled cucumber, caviar	10.50
Smoked burrata, heritage tomato, (v) shallot & caper salad	9.00	Top side beef steak tartare 90gr/180gr <i>(large portion 180gr served with chips)</i>	10.50/18.50

MAINS

Roast Cornish cod, cannelloni of crab, broccoli puree, crab bisque	21.50	Oxfordshire pork cutlet, braised savoy cabbage, smoked pancetta, caramelised apples, salsa verde	21.50
Poached hake, clam broth, leeks, samphire, tomatoes & coastline herbs	19.50	Rump of lamb, belly croquette, pea puree, baby carrots, mint jus	24.50
Pan fried fillet of Dover sole, potato puree, peas, capers, nut brown butter	23.50	10oz dry aged rump steak, baked onion, fat chips, bearnaise sauce	28.50
Ballotine of organic chicken, anna potato, spinach puree, tarragon veloute	22.50	Roasted cauliflower, seaweed, (v) cauliflower couscous, chick pea puree, pomegranate	17.50
Smoked aubergine, roast peppers, artichokes, (v) courgettes, Blacksticks blue cheese & sesame seeds	16.50		

SIDES

Seasonal leaves, aged sherry vinaigrette	4.50
Glazed carrots	4.50
Heritage tomato, shallots, capers, rapeseed oil	4.50
New potatoes, mint & Maldon salt	4.50
Chips	4.50
Fat chips, Canterbury Cobble, truffle oil	6.00

PUDDINGS & CHEESES

Raspberry & lime cheesecake, chocolate biscuit, raspberry sauce	9.00
Breton shortbread, strawberry, pistachio cream, strawberry & rose water gel	8.50
Almond cake, salted caramel peanuts, tulakalum chocolate	8.50
Vanilla puff pastry slice, coconut cream, mango	8.00
Darjeeling tea pannacotta, peach compote, sugar tuile	9.00
Selection of British cheeses, chutney, crackers (v)	14.50

SPECIALS

Daily specials are available all day – please ask.