



SNACKS	SMALL PLATES	BRUNCH	SIDES
GREEN OLIVES (VG) 5	TRUFFLED CAULIFLOWER SOUP (V) 7.5 + camembert, chestnuts	AVOCADO ON SOURDOUGH (V) 11 + 2 poached eggs, pumpkin seeds	FRIES (VG/GF) 4
CHILLI FRIED BROAD BEANS (VG) 3.5	HERITAGE BEETROOT (V/GF) 9 + goats cheese, balsamic vinegar	EGGS BENEDICT 12.5 + ham, poached eggs, English muffin, hollandaise sauce	MARKET GREENS (VG/GF) 4
BREAD & BUTTER (V) 3	PADRON PEPPERS (V/GF) 6.5 + aioli	EGGS ROYALE 13.5 + smoked salmon poached eggs, English muffin, hollandaise sauce	BRAISED RED CABBAGE (VG/GF) 4 + cinnamon, balsamic dressing (VG)
SMOKED ALMONDS (VG) 3.5	STEAMED CLAMS 14 + chorizo, white wine, cream, garlic, parsley, bread	EGGS FORESTIÈRE (V) 12.5 + portobello mushroom, poached eggs, English muffin, hollandaise sauce	MAPLE GLAZED ROASTED PARSNIPS (VG/GF) 4
FROMAGE BLANC 8.5 + onion jam, black garlic, sourdough toast	SEARED BEEF (GF) 12.5 + horseradish, watercress, confit egg yolk	BUTTERMILK PANCAKES (V/GF) 10 + strawberry compote, vanilla clotted cream + bacon & maple syrup (supp. £4)	<p style="text-align: center;">ALLERGENS</p> <p>If you have a food allergy or special dietary requirements, please ask a member of staff for advice about our dishes.</p> <p>Our kitchen and bar use nuts or nut products and we are therefore unable to advise that any dish is nut-free.</p> <p>VG - Vegan V - Vegetarian GF - Gluten Free</p>  <p>Our produce is, and always has been carefully selected, sourced locally, and grown sustainably, ensuring the freshest and most environmentally friendly ingredients. See reverse for details.</p>
SALADS	DEEP FRIED SQUID 10 + sriracha mayo	STEAMED CLAMS 26 + chorizo, white wine, cream, garlic, parsley, fries	
QUINOA & MAPLE GLAZED PARSNIP SALAD (VG/GF) 12.5 + pumpkin seed pesto, mustard cress + grilled chicken (supp. £4) + goats cheese (supp. £4)	BRITISH CHEESE BOARD 14/20 + quince paste & crackers	SUNDAY ROASTS	
CAESAR SALAD 13 + grilled chicken & bacon (supp. £4)	AUBREY ALLEN CHARCUTERIE BOARD 12/18 + cornichons & capers	AUBREY ALLEN ROAST BEEF 25 + all the trimmings, yorkshire pudding, gravy	
		GUEST ROAST 25 + all the trimmings, yorkshire pudding, gravy	
		VEGGIE ROAST (V) 20 + all the trimmings, yorkshire pudding, gravy	

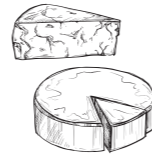
Card and contactless payments only please as we are now cashless. A discretionary service charge of 12.5 % will be added to your bill.
100% of the discretionary service charge goes to our staff - always has, always will.
VAT is charged according to government guidelines.

We source our produce from a variety of trusted suppliers who are dedicated to providing us with the finest and freshest ingredients.



LAY'S OF CHELSEA

Lay's of Chelsea is a family-run fruit and veg business based in South West London, with a rich history that began over 150 years ago with a traditional fruit and veg barrow in Chelsea. They supply us with a range of fresh fruit, vegetables, salads, and herbs.



ALLAN REEDER

Allan Reeder, established in 1971, is London's leading dairy supplier and still very much a family affair. The company is run by Allan Reeder himself, with daughter Heidi managing customer relations, son Chris overseeing supplier relations and logistics, and son Ben looking after marketing.



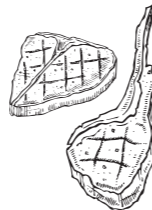
BRINDISA

For our olives, nuts, and specialist Spanish charcuterie, we rely on Brindisa, a company whose name is derived from the Spanish word 'brindis', meaning to raise one's glass in a toast. Their work over the past 30 years has been to celebrate the varied cultures, landscapes, and exceptional foods of Spain.



WRIGHT BROS

Our fish and seafood are sourced from Wright Bros, a company run by two brothers who have been supplying fish to restaurants and Michelin starred chefs in the UK for over 20 years. They started as oyster merchants and expanded to seek out the finest shellfish and seafood from around the UK – from Billingsgate to Brixham, South Devon.



AUBREY ALLEN

Our meat is sourced directly from award-winning butchers, Aubrey Allen. This family business started over 80 years ago as a small butcher's shop in Coventry and has since become one of the best-known butchers in the Midlands and throughout the UK. We trust them to provide us with the highest quality meat for our customers.



REEVES BUTCHERS

Reeves Butchers, established since the early 1960s, is a family business that has seen three generations of fathers and sons work together in Camberley, Surrey. They supply us with bacon, sausages, and hams made from free-range pork from the west country.