

MENU

APERITIFS

Tanqueray Negroni 11	Aperol Spritz 12	Hugo Spritz 13.5	Espresso Martini 13.5
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FOR THE TABLE

Warm Sourdough Loaf & Netherend Farm Butter	6.5
Gordal Olives ^	6.5
Pork Crackling & Apple Sauce ^	4
Sea Salt, Rosemary & Thyme Popcorn ^	3.5
Beef Brisket Croquettes & Spenwood	8

STARTERS OR LIGHT BITES

Burrata, Autumn Squash, Toasted Buckwheat and Kale & Sage Pesto ^	11
Smoked Salmon & King Prawns with Pickled Fennel, Crispy Capers and Dill Buttermilk ^	12
Soup of the Day, Crusty Roll & Netherend Farm Butter	8.5
Scotch Egg & Honey Mustard Mayonnaise	9.5
Pan Fried Scallops, Onion Puree, Smoked Bacon, Sweetcorn, Malt Vinegar & Chive Oil^	14
Lincolnshire Pork Haslet, Pickles, Sourdough Toast & Chutney	10

MAINS

Herb Stuffed Pork Belly, Black Kale, Baby Roast Potatoes, Cider Gravy & Bramley Apple Puree ^	24.5
Roast Partridge, Chipolata, Roasted Pear, Game Chips, Bread Sauce & Damson Jelly	23
Catch of the Day (Please ask your server for today's choice)	Market Price
Chicken Kyiv, Creamed Mushrooms & Spinach and Baby Roast Potatoes	23
Wild Mushroom, Tarragon & Fennel Risotto*^	18
Calves Liver, Bacon, Marsala Gravy, Caramelised Onion Mashed Potato and Spinach ^	25

STEAK

All Our Steaks are 28-day aged and served with Roasted Tomatoes, Chips, Spenwood & Watercress Salad & a sauce of your choice from Green Peppercorn, Chimichurri, Bearnaise or Barkham Blue Hollandaise

8oz Flat Iron ^	28
12oz Ribeye^	38
18oz Chateaubriand (to Share)^	80

PUB CLASSICS

Beef, Buttermilk Chicken or Plant Based Burger*, House Sauce, Tomato, Lettuce, Pickles & Fries	18.5
Add Cheddar, Bacon, Mushrooms, Barkham Blue, Hash Brown or a Fried Egg	2 each
Beer Battered Fish, Chips, Mushy or Garden Peas & Tartare Sauce	22.5
Wholetail Scampi with Chips, Mushy or Garden Peas & Tartare Sauce	22.5
Pie of the Day (Please ask your server for today's flavour) *	22.5
Sausage & Mash, Red Onion Gravy and Peas	20
Treacle Glazed Ham, Free Range Eggs, Chips & Piccalilli^	19.5
Fisherman's Pie, Tenderstem Broccoli^	25

BAGUETTES & PLOUGHMANS

Served on Sourdough or Seeded Baguettes with your choice of Chips. Served until 5pm

Slow Braised Beef Brisket, Cheddar & Pink Onions	17.5
Whitby Cod Fish Fingers, Tartare Sauce & Baby Gem	16.5
Berkshire Pork Sausages & Red Onion Chutney	15
West Country Brie, Bacon & Cranberry Sauce	15
Cheddar & Chutney	12
Treacle Glazed Ham & Tomato	12
Chicken & Bacon Mayonnaise	14
Traditional Ploughman's Lunch with a Crusty Roll	19.5

SIDES

Chunky Chips, Skinny Fries or Buttered Mashed Potato^	5
Buttered Hispi Cabbage^	5
Roasted Tenderstem Broccoli & Smoked Chilli Butter^	6.5
Watercress & Spenwood Salad^	4
Chipolatas in Bacon with Honey & Mustard	4.5
Chip Shop Curry Sauce^	2.5

PUDDINGS

Milk Chocolate Truffles^	4.5
Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream or Custard	9
Apple Crumble Tart & Custard	8.5
Dark Chocolate Mousse & Raspberry Compote^	6
Blueberry & Lemon Cheesecake with Chantilly Cream	9.5
Ice Cream & Sorbet (1,2 or 3 Scoops) ^	3/5/7
Vanilla, Salted Caramel, Strawberry, Chocolate, Mint Choc Chip or Rum and Raisin	
Mango, Raspberry or Apple Sorbet*	
Barkham Blue, Farmhouse Cheddar, West Country Brie, Red Onion Chutney & Crackers	12.5

SAVOURY

Brakspear Gravity & Cheddar Welsh Rarebit	6
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*Vegan or Vegetarian option Available
 ^Non-Gluten Containing Ingredients Used
 Please inform your server of any Allergies or Intolerances
 All Fish may contain Small Bones
 All Game May Contain Lead Shot
 All Weights are Approximate Pre-Cooked