

EGGS

Farmer's

maple slab bacon, sunny eggs, sausage patty, home-style potatoes, spring onion, grilled tomato, Boston baked beans and granary toast

9.50

Avocado 'Benedict'
maple cured bacon, poached eggs, hollandaise, watercress and granary toast

8.95

Avocado 'Florentine'
buttered spinach, poached eggs, hollandaise, watercress and granary toast

7.95

Avocado 'Royale'
oak smoked salmon, poached eggs, hollandaise, lemon, watercress and granary toast

8.95

Smoked Pulled Pork Hash
poached egg and hollandaise

7.95

Ham & Cheese Omelette
ham, cheese and spinach with home-style potatoes and watercress

6.75

Huevos Rancheros
sunny eggs, chorizo, avocado, spiced beans on a corn tortilla with a chipotle & tomato salsa and home-style potatoes

9.50

Angler's
scrambled eggs, smoked salmon, baby spinach and granary toast

8.95

Health Nut
egg white omelette, spinach and goat's cheese

6.50

The Forager
fried eggs, halloumi, kale & spinach, tomato salsa, avocado, mushroom, spiced black beans and granary toast

8.50

Bacon and Maple 8.50
crispy bacon, blueberries and maple syrup

Berries 6.50
blueberries, mixed berry compote & crème fraiche

Caramelised Banana 6.25
with banana and maple syrup cream

BUTTERMILK PANCAKES

STEAKS

Served with a cheddar crumbed caramelised red onion, garlic butter and watercress

ALL OUR BEEF COMES FROM BLACK ANGUS HERDS. IT IS AGED FOR A MINIMUM OF 42 DAYS, CHARGILLED ON OUR ROBATA GRILL AND BRUSHED WITH HERB BUTTER

Sirloin

*A popular cut, juicy and well-marbled
Recommended medium to medium rare*

300g 21.95

400g 28.95

Fillet Steak

*Lean, exceptionally tender with a succulent taste
Recommended medium rare to rare*

200g 22.95

300g 32.95

Dry-Aged Bone-In Rib Steak

*Mature, tender and rich in flavour
Recommended medium to medium rare*

350g 28.25

Rib Eye

*An old classic, rich flavour and very tender
Recommended medium to medium rare*

300g 19.95

Bavette

*Well marbled, thin texture and delicate flavour
Recommended medium to rare*

250g 14.75

ADD SAUCES +1.95

Roquefort, Truffle Béarnaise, Peppercorn

SIDES

Shoestring fries 2.75

Homemade triple cooked fries 3.50

Roasted mushrooms with 3.95
garlic butter

Heritage tomato salad 3.95

Pancakes, icing sugar and 4.50
maple syrup

Sliced avocado 1.50

Halloumi 3.50

Candied maple slab bacon 3.50

Boston beans with bacon 2.50

Sausage patties 3.95

Smoked salmon 3.25

Crispy streaky bacon 3.50

Extra fine green beans 3.75

FOR THE TABLE

Warm Sourdough Bread 3.25
sea salted Lesclure butter

Crispy Chicken Wings 4.75
smoked wings with Peri Peri sauce and a blue cheese sauce

Brisket Croquettes 4.75
horseradish, crème fraîche and pickled red cabbage

Jumbo Shrimp 8.95
succulent shrimp with American cocktail sauce 1/2 dozen

Truffle and Polenta Hush Puppies 3.95
crispy truffle polenta with Parmesan cream cheese

APPETIZERS

Chicken Liver Parfait
house pickles with toasted brioche
6.50

Pork, Apple and Calvados Terrine
red onion marmalade and baguette
6.95

Salt and Pepper Squid
crispy vermicelli noodles, house sesame and lime dressing
7.25

Burrata
smoky tomato relish, and walnut gremolata
7.95

Tuna Tartare
Yellowfin tuna, chipotle, cucumber, lime, spring onion with sourdough toast
8.95

ENTRÉES

Warm Chicken and Avocado Salad
chargrilled herb chicken, gem lettuce, green beans, sliced avocado, garlic aioli, hazelnut and a mustard vinaigrette
12.25

Mushroom Risotto
porcini mushroom, truffle butter and lemon gremolata
11.95

Half Roast Chicken
herb marinated cornfed Normandy chicken, garlic butter and fries
12.75

Lamb Rump
Sussex Lamb, Provençal stuffed tomato, pomme purée, veal and rosemary jus
16.95

Roasted Salmon Fillet
warm Puy lentils, baby spinach, creamy leeks and mustard sauce
13.50

BBQ Platter
brisket, smoked St Louis ribs, Peri Peri chicken wings, pickles and fries
21.95

King Prawn Linguine
courgette, capers, garlic, chili and rocket
13.95

OPEN FOR BREAKFAST

from 8am weekdays

BURGERS

Shrimp Burger
lettuce, radish slaw, chili, tartare sauce and fries
11.95

Hamburger
smoky tomato relish, house burger sauce, lettuce, gherkins and fries
11.95

Buttermilk Chicken Burger
spicy slaw, lettuce, chipotle mayo and fries
10.50

Grilled Chicken Burger
grilled chicken breast, guacamole and bacon with fries
10.50

ADD

Monterey Jack cheese +1.00
crispy bacon +2.00

BRUNCH DRINKS

SERVED DAILY FROM 10am

Mimosa 4.95
Spumante Ca' Di Alte Prosecco, orange juice

Breakfast Sour 6.50
Buffalo Trace Bourbon, lemon, apricot preserve, peach bitters

Glass of Prosecco 4.95
Spumante Ca' Di Alte NV, Italy

Rye Mary
Rittenhouse rye, tomato juice, spices and lemon

Smoky Mary
Stolichnaya vodka, tomato juice, smoky mix and chili

BLOODY MARYS

glass 6.50 | jug 16.50

Red Snapper
Beefeater gin, tomato juice, spices and lime

Bloody Mary
Stolichnaya vodka, tomato juice, spices and lemon

Sriracha Mary
Stolichnaya vodka, tomato juice, spices, chili and lemon

SEE OUR DRINKS MENU

for full list of wines, cocktails and beers