

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

Griddled Steak and Eggs
minute steak with sunny eggs and fries

12.95

BUTTERMILK PANCAKES

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

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, CHARGRILLED 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 garlic butter 3.95

Heritage tomato salad 3.95

Pancakes, icing sugar and maple syrup 4.50

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