

## March Menu



### Nibbles & Starters

Locally baked bread & Netherend butter	5.5
Kalamata olives	4
Garlic padron peppers, smoked salt	6
Homemade pickles	4

Pea soup, natural yogurt, toasted seeds, truffle oil, cheese gougère	7.5
<i>Pinot Grigio, 2020, Paparuda, Cremale Reclas, Romania</i>	5

Ham hock & parsley terrine, beetroot relish, cornichons, sourdough	8.5
<i>Carignan, 2020, Martinfort, Vieilles Vignes, Pays d'Oc, France</i>	6.5

Wye Valley asparagus, parma ham, salsa verde, parmesan	10
<i>Loureiro, 2022, Vinho Verde, João Ramos, Portugal</i>	7.5

Crispy whitebait, curried tartar sauce	7.5
<i>Siegerrebe, 2022, Wythall Estate, Wye Valley, Herefordshire</i>	8

Melted provolone cheese, balsamic vinegar, spicy tomato bruschetta	8
<i>Brixton Reliance IPA, London 4.2%</i>	6.5

### Mains

Butterflied harrisa lamb rump, crushed potato, purple sprouting broccoli, tomato tapenade sauce	24
<i>Touriga Nacional/Tinto Roriz/Alfrocheiro, 2020, Cota 700, Dao, Portugal</i>	7.5

Wild garlic gnocchi, peas, courgette, sun dried tomato, wild garlic pesto, toasted hazelnuts, parmesan	16
<i>Chenin Blanc, 2021, False Bay, Swatland, South Africa</i>	

English rose veal schnitzel, anchovies, capers, fried egg, gherkin creme fraiche	25
<i>Amstel Lager, Holland, 4.1%</i>	5.5

Pan fried stone bass, smoked paprika aioli, cannellini beans, wild garlic	23
<i>Piquepoul, 2021, Coteaux d'Enserune, Fonvalieu, France</i>	7.5

10oz Ribeye steak, Koffmann's fries, rocket salad, oyster mushrooms & Chimmichurri sauce	26
<i>Nero d'Avola/Frappato, 2020, u...Passimento, Baqlio Gibellina, Sicily</i>	7.5

Haloumi burger, spiced tomato chutney, Koffmann's fries	15
<i>Cruzcampo, Lager, Spain, 4.4%</i>	5.5

Huntsham Court Farm Longhorn cheeseburger, burger sauce, Koffmann's fries	18
<i>Shiraz, 2016, Jim Barry &amp; Sons, Clare Valley, Australia</i>	9.5

### Sides (all 4.50)

Truffle crushed potato / Rocket & parmesan salad /  
Purple sprouting broccoli, almonds / Koffmann's fries /

*Not all ingredients are stated on the menu, should you have any dietary requirements or allergies please inform a member of staff, items in italics are matching drink pairing for the dish, glass sizes are 175ml or pint measures & pricing is indicated on the right, tables of six people or more will incur a 10% service charge*

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### Desserts

Tonka bean pannacotta, macerated berries, ginger crumb	7
Dark chocolate delice, toasted almonds, white chocolate ice cream	7.5
Coconut & cinnamon macaroons, salted toffee sauce, cream liqueur & almond ice cream	7
Affogatto - vanilla ice cream with espresso	4.5
Cheeseboard - Baron Bigod, Shropshire Blue, Vintage Cheddar Gorge, Cornish Yarg, crackers, apple & brandy chutney	13
Homemade ice creams (3 scoops)	6.5
peanut butter / white chocolate chip / rum & raisin / raspberry lime & peppermint / cream liqueur & almond / vanilla / coffee & walnut raspberry & tonka bean meringue / elderflower / fig leaf / lemon tart	

### Dessert Wines

Dom. l'Ancienne Cure, 2019, Monbazillac, France (75ml) <i>Peach, caramel, nectarine</i>	6	25
Black Muscat, Elsyium, 2021, Quady, California, USA (75ml) <i>Cranberry, cherry, lychee</i>	7	35
Quinta de la Rosa extra dry white port (75ml) <i>Pear drop, lemon, honey</i>	6	35
Taylors 10 year tawny port, Portugal (75ml) <i>Toffee, nutty, coffee</i>	6.5	60
Espresso Martini Vodka / Expré / Cazcabel / Espresso / Gomme		9
Liqueur Coffee (Choose either:) Jameson / Brandy / Dark Rum / Vodka / Whisky / Amaretto		9

### Tea & Coffee

Americano 3.50 / Cappuccino 3.50 / Latte 3.50 / Flat White 3.50 / Espresso 2  
Double Espresso 2.50 / Hot Chocolate 4 / Selection of teas available 3.50

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