

small plates

steak tartare quail egg, herbs,
potato crisp 11/21

pink peppercorn calamari ponzu 12

venison spring rolls plum sauce 12

cod nuggets *nahm jim* 9.5

burrata pickled courgette, walnut ketchup 12

spare beef ribs soy & sesame glaze,
soft herbs 10

sliders

chipotle pork shoulder
lime & coriander slaw 7.5

snow fried chicken ranch dressing,
white onion 7.5

satay tofu pickled vegetables 7.5

fried cod *nahm jim*, mayo 7.5

2 sliders & a portion of fries 17.5

sides

fries 5

sourdough oil, balsamic, gordal olives 7

mac & cheese croutons 6

- add nduja 2

seasonal vegetables 7

side salad 5

sunday roasts

beef sirloin & braised ox tongue 25

stuffed lamb shoulder 24

porchetta 22

celeriac & mushroom pithivier 20
(vegan)

*all served with garlic & thyme
roasties, roasted carrots,
parsnips, broccoli, carrot purée,
yorkshire pudding, gravy*

extra yorkshire pudding 3
extra garlic & thyme roasties 5
extra roasted vegetables 5
cauliflower cheese 6

sunday serves

old pal bloody mary 10.5

merlot 14.5%
château jaron, bordeaux, france, 2022
175ml 9 / 500ml 26 / 750ml 38

desserts

please ask about our dessert of the day

please inform us of any allergies or dietary requirements
a discretionary 10% service charge will be added to your bill