All Day · Summer

Snacks

NEW ENGLAND OYSTERS 17

cucumber mignonette

PINT OF PRAWNS 15

poached prawns, spicy cocktail sauce, temon mayonnaise

DEVILED EGGS 10

madras curry, mustard

HOUSE MADE RICOTTA 13

dried herbs, toasted sourdough

CHEESE BOARD 18

three english style selections, savoury biscuits, quince paste, grape chutney, clover honey

Starters

CARROT SOUP 11

vadouvan yogurt, almonds, coconut, golden raisin

DANDELION SALAD 12

mixed greens & dandelion leaves, cucumber, avocado, lemon vinaigrette

BABY GEM CAESAR SALAD 13

farmhouse egg, dill pickles, pickled onion, parmesan

CHICKEN & DUCK LIVER PARFAIT* 15

grape chutney, cornichons, brioche toast

BEEF TARTARE* 18 watercress salad, roasted shallot vinaigrette, truffle dressing, sourdough toast

PICKLED BEETROOT JAR 12

olive tapenade, goat cheese, baguette

Extra Bits 7

Triple Cooked Chips Potato Mash Minted Courgettes Tricolor Carrots



ALMOND BRITTLE ICE CREAM PINT 10 sold for takeaway, pick up or delivery

Mains

FISH & CHIPS 22

ale battered line-caught cod, triple-cooked chips,

THE DANDY BURGER* 20

dry-aged 8 oz. burger, churchill sauce, vermont sharp cheddar, smoked bacon, pickles

SCOTTISH SALMON* *26* watercress salad, shallot, chive, lemon-parsley butter

TANDOORI CHICKEN 24

coconut basmati rice, almond, pistachio, raisins cucumber cilantro yoghurt

STEAK & CHIPS* 27

pan roasted beef tender, watercress salad, triple-cooked chips, steak butter

LAMB SHEPARD'S PIE 19

ground lamb, potato mash, cheddar cheese, root vegetables

LEMON BARLEY RISOTTO 16

broccoli rabe, lightly smoked grana padano

CHICKEN PAILLARD SALAD 17

with crisp lettuce, chopped vegetables, lemon-chive dressing

Puddings

STICKY TOFFEE PUDDING 8

date cake, toffee sauce, banana ice cream

ETON MESS 8

macerated strawberries, pink peppercorn meringue, coconut sorbet, tender basil

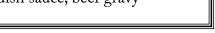
Traditional Roast

Available on Sundays & Bank Holidays

SUNDAY BEEF* 32/64

For 1 or 2

yorkshire pudding, watercress, roast potatoes, vegetable of the day, horseradish sauce, beef gravy



In traditional English fashion, we use beef fat for frying.