

## Dinner

Aperol Spritz 6.5      Bolney Bubbly 7.5 gls / 37.5 btl

### For the table

Marinated olives 2.5 / Sourdough, olive oil, balsamic	3.5
Baked camembert, sweet potato fries, honey dip	9.5
Mezze - olives, falafel, hummus, baba ghanoush & pitta bread (v)	8.5
Cannon & Cannon British charcuterie board	9
Chilli chorizo, venison & green peppercorn salami, bresaola, Coppa	

### Starters

Breaded goat's cheese, green beans, piquillo salad,	6.5
Baby aubergine & mixed pepper bruschetta (vg)	6.5
Ham hock & pistachio terrine, piccalilli, sourdough toast	6
Pork croquettes, Cajun mayo	6.5
Smoked salmon, sour cream, crispy capers, sourdough	
Salt & pepper calamari, aioli	6.5

### Mains

Slow cooked lamb Shank, mash, sautéed kale, jus	16.5
Artichoke ravioli, tomato & basil sauce (v)	12.5
Pan fried cod, white bean cassoulet, tapenade, sundried tomato	15.5
Grilled chicken skewers, cauliflower tabbouleh, tzatziki	14.5
Harissa roasted cauliflower & butternut squash, quinoa tabbouleh, tofu salsa verde (vg)	13.5
Beer battered hake & chips, tartar sauce, pea purée	13.5

### Pies

Please see our blackboards for our selection of seasonal pies

### Steaks

Sirloin 22.5	Rib Eye 24.5	Fillet 25
With chips and salad and a choice of peppercorn or béarnaise sauce		

### Burgers

Beef 12	Chicken 11.5	Moving Mountains plant based B12 (vg) 12
With fries		
Add bacon, cheddar, chorizo, blue cheese 1 each		

### Sides

Chips/Fries 3.5	Sweet potato fries 4.5	Mixed salad 3.5
Mash 3.5	Creamy leeks & peas 3.5	French beans 3.5

Our Master Room is perfect to hire for parties & meetings  
Join us for Bottomless Brunch every Saturday and Sunday!  
Ask our staff for details of both

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A discretionary service charge of 12.5% will be added to your bill all of which is distributed to our staff.  
Please ask a member of staff if you would like to see our allergen menu.