

Evening Menu

Plates

Snacks

House marinated olives VG GF £4

House nuts N VG GF £4

Sourdough bread, whipped butter/oil & balsamic V/VG £2.5

Anchovies, pickled fennel, dill oil DF GF £3.5

House cured salmon DF GF £3.5

Chiltern charcuterie plate £7 GF DF

Small Plates

Fermented fries, house ketchup VG GF £5

Pork croquettes, tonnato dip £6.5

Corn ribs, caper & raisin dip VG GF £6

Fish bites, samphire mayonnaise, chilli oil GF DF £6.5

Roasted baby rainbow carrots, chopped pesto N VG GF £6

Courgette, whipped goats' cheese, lovage V GF £6

Cucumber, tamari & tahini dressing, chilli oil VG GF £4.5

Burrata, Isle of Wight tomatoes, beetroot, basil oil V GF £8

Charred hispi cabbage, Isle of Wight tomato salsa VG GF £6.5

Mushrooms, soy cured egg yolk, Cornish Kern £7.5

Ham hock terrine, green sauce, Dijon, toasted sourdough N £8

Crispy lamb, labneh, pomegranate GF £9

Lemon & pepper chicken, potatoes, spinach, crispy sage GF DF £8

Tagliatelle, fennel, tomato, pine nuts, basil, chilli, sourdough breadcrumbs V N £8

All our food is freshly prepared in our kitchen so we are unable to guarantee any food or drink is totally allergen-free.

Certain menu items can be adjusted slightly to accommodate food allergies or intolerances, please speak with a member of the team for further information.

Certain menu items marked with a GF, DF, VG, V or N have been cooked in our deep fat fryer which may contain traces of gluten, dairy, nuts or non plant-based matter.

For those who suffer severe allergies, please speak with a manager for further information.

A discretionary 12.5% service charge will be added to your bill and goes directly to the team.