

# ALL DAY MENU

MONDAY – SATURDAY  
FROM 12 NOON

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering.

Our easy to use allergen guide is available for you to use on the food section of our website. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information.

## SUNDAY ROASTS

### AVAILABLE ALL DAY SUNDAY

Choice of six roasts served with roast potatoes, seasonal greens, root vegetables, Yorkshire pudding & bottomless gravy

## LUNCH

### MONDAY - FRIDAY 12 NOON - 6PM

Sandwiches and light bites available  
Two-course fixed-price menu from 14.95  
*See separate menu*

## SPECIAL OCCASIONS

### AFTERNOON TEA | EVENTS PARTIES | PRIVATE DINING

We would love to host your event or celebration, and welcome groups of all sizes  
*See our website for details*

## TO GET STARTED

### BRITISH ROYALE

White Heron British cassis,  
topped with Prosecco | 8.50

### SPARKLING WINE BY THE GLASS

Moët & Chandon Impérial Champagne  
Freixenet Italian Sparkling Rosé  
Prosecco  
*See our drinks menu for prices*

### RASPBERRY & PEACH GINTONICA

Tanqueray, peach bitters,  
raspberry cordial, Fever-Tree tonic | 7.25

## NIBBLES

NOCELLARA OLIVES (VE) | 2.95

ROASTED SMOKY ALMONDS (V) | 2.95

## BREADS TO SHARE

BREADS & BUTTER (V) | 4.50

Warm artisan breads with Netherend Farm butter

BAKED CAMEMBERT (V) | 12.50

With rustic chutney and warm artisan bread

## FRESHLY STONEBAKED PIZZETTES

CONFIT TOMATO, BURRATA, BASIL (V) | 6.95

GARLIC, MOZZARELLA, ROCKET (V) | 5.95

SPICY MEATS, MOZZARELLA & CHILLI | 7.95

WILD MUSHROOM, PROSCIUTTO,  
CRÈME FRAÎCHE & PARMIGIANO REGGIANO | 7.95

EVERY FRIDAY  
& SATURDAY

## FRESHLY SHUCKED ROCK OYSTERS

Ready opened; with tabasco, lemon & pickled red onion on the side

ONE | 3.95 THREE | 9.95 SIX | 14.95

EVERY FRIDAY  
& SATURDAY

## ALLERGEN & DIETARY INFORMATION

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation and cooking methods could affect this. Dishes containing fish or hand-pulled chicken may contain small bones. Some of our dishes contain alcohol. Weights stated are approximate uncooked weights. All items are subject to availability. The nutritional information for our menu is provided as a guide. It is calculated using average values and is based on a typical serving size. \*Folate and Vitamin A contribute to the normal function of the immune system. Vitamin C contributes to normal psychological function. If you require more information, please ask your server. **Please note an optional 10% service charge will be added to the bill for tables of 6 or more.**

## TASTY SMALL PLATES TO START, ENOUGH FOR ONE OR PERFECT TO SHARE

Your server will be happy to help you choose a great selection for your group size

## MEAT-FREE

## MISO AUBERGINE BAO BUNS (VE)

Sesame, mango &amp; spring onion salsa | 6.95

## PANKO-CRUSTED FRIED BRIE (V)

Sloe gin chutney | 5.75

## HUMMUS &amp; TOASTED CIABATTA (VE)

Topped with tomato tapenade, crispy chickpeas, pine nuts &amp; pomegranate | 5.50

## TEMPURA OYSTER

## MUSHROOMS (VE)

Soy, lime &amp; ginger dipping sauce | 6.95

## SEA

## SASHIMI GRADE TUNA TARTARE

Avocado, pickled red onion, chilli, lime, soy &amp; mirin dressing | 7.95

## TEMPURA SQUID

Preserved lemon aioli &amp; furikake | 6.95

## CHARGRILLED OCTOPUS &amp; CHORIZO

Pico de gallo salsa &amp; smoked paprika | 11.50

## SEARED, WILD, ATLANTIC SCALLOPS

Lobster &amp; crab bonbons, pea &amp; truffle oil velouté | 11.95

## LAND

## GRILLED LAMB KOFTA

Smoky creamed corn &amp; crumbled goats' cheese | 7.50

## DUCK LIVER PARFAIT

Spiced fruit chutney, pickles, toasted sourdough | 6.50

## PORK BELLY BAO BUNS

Red chilli, pineapple &amp; mango salsa, Thai-style dipping sauce | 6.75

## MASSAMAN CHICKEN SKEWERS

Pomegranate &amp; coconut tzatziki dip | 7.50

## HEALTHY MAINS

**NOURISH BOWL (VE)** Warm charred broccoli, beluga lentils, roasted chickpeas, seeds, pomegranate & lemon olive oil. 2321kj/553kcal Rich in vitamin C\* | 9.95

Top with Tofu (VE) 2.50 | Goats' cheese (V) 2.00 | Halloumi (V) 2.50 | Grilled chicken breast 4.00 | King prawns 4.00 | Salmon fillet 5.00

**DICED TUNA POKE BOWL** Tuna tartare, sesame roasted aubergine, avocado, edamame beans, pickled vegetables, jasmine rice, soy & mirin dressing.

High in vitamin A\* | 14.95 Without tuna (VE) 3010kj/717kcal | 9.95

**SEARED SALMON FILLET** Pan-fried samphire, broccoli & baby spinach, confit tomatoes, lemon olive oil. 2367kj/562kcal High in vitamin C\* | 14.50

## AUBERGINE, LENTIL &amp; CHICKPEA TAGINE (VE)

A Moroccan-inspired spiced stew, with giant couscous, baby spinach, roasted chickpeas, pomegranate & coconut tzatziki. 2430kj/579kcal Source of folate\* | 10.95

With grilled lamb kofta | 14.45

## ROTISSERIE &amp; GRILL

## STEAKS

Experience our collection of prime steaks; featuring three delicious cuts, expertly aged for superb tenderness and flavour.

Served with twice-cooked chunky chips, our signature caramelised onion, stilton & panko crumb tart, confit tomato & parsley butter.

7oz FILLET | 26.95

10oz RIBEYE | 24.95

8oz RUMP | 18.95

## FINISH WITH

Peppercorn, béarnaise, chimichurri, porcini & black garlic or beef dripping sauce | 2.00

King prawns in garlic butter | 4.00

Scallops | 5.00

## FOUR-BONE LAMB RACK

Buttered green beans, dauphinoise potatoes and minted jus | 22.95

## SEA BASS FILLET &amp; CHARRED OCTOPUS

Baby potatoes, tomato & lemon aioli, samphire and baby spinach | 18.95

## ROTISSERIE STICKY GLAZED PORK BELLY

Smoky creamed corn, roasted butternut squash, golden beetroot, cavolo nero mashed potato, red wine jus & crispy crackling | 15.50

Add seared, wild, Atlantic scallops | 5.00

## ROTISSERIE HALF CHICKEN

Finished with your choice of flavour: truffle, chimichurri or massaman

With skinny fries, garlic confit & preserved lemon aioli | 13.95

## SIDES

Mac & Cheese (V) 3.95 | Onion rings (VE) 3.50 |

Samphire & baby spinach (VE) 3.50 | Halloumi fries (V) 4.95

## ICONIC SHARERS

## FOR TWO TO SHARE | EVERY FRIDAY &amp; SATURDAY

## EIGHT-BONE FREE-RANGE LAMB RACK

Crisp, thyme baby potatoes, French-style peas, sautéed cavolo nero & minted jus | 39.95

## 16oz CHATEAUBRIAND

Twice-cooked chunky chips, confit tomato, flat mushroom, parsley butter. Choice of two sauces from peppercorn, béarnaise, chimichurri, porcini & black garlic or beef dripping | 54.95

## TRIO OF PORK

Sticky glazed pork belly, pastrami pork cheeks & roasted chorizo, crispy potatoes, cavolo nero, apple sauce & crackling | 34.95

## BURGERS &amp; COMFORT FOOD CLASSICS

## BURGERS

In a sesame seeded bun, with lettuce, tomato & pickle. Served with skinny fries (VE)

## DIRTY CHEESEBURGER

Crispy bacon, lashings of cheese & burger sauce. Beef dripping dip on the side | 15.95

## PRIME BEEF

Smoked Cheddar cheese & burger sauce | 13.95

## PLANT-BASED (VE)

Coconut tzatziki & slow-roasted tomato tapenade | 13.95

Add Bacon or Chorizo 1.50 | Flat mushroom or Onion rings (VE) 1.50

Grilled halloumi (V) 2.50 | Burger patty 2.50

## FRESHLY BEER-BATTERED COD &amp; CHIPS

Twice-cooked chunky chips, minted pea purée and tartare sauce | 13.95

Swap fish for battered halloumi (V) | 12.95

## PAN-FRIED PUMPKIN GNOCCHI (V)

Roasted butternut squash, wild mushrooms, sage butter, amaretti biscuit crumb & goats' cheese | 13.50

## PANKO-CRUMBED CHICKEN MILANESE

Rocket, caper, Parmigiano Reggiano & toasted pine nut salad, fries & lemon aioli | 12.95

## ROASTED SALMON &amp; A SMOKY, MUSSEL, CREAM SAUCE

Baby potatoes, samphire, spinach & charred red pepper | 14.95

## SLOW-ROASTED TOMATO, BASIL &amp; ALMOND BAKE (VE)

Roasted sweet peppers, oyster mushrooms, slow-roasted tomato tapenade | 13.95

## CAESAR SALAD

Cos lettuce, Parmigiano Reggiano, anchovies, pan-fried croutons & Caesar dressing | 9.95

With grilled chicken breast | 13.95

## SIDES

Skinny fries & aioli (V) | 3.50

Twice-cooked chunky chips (VE) | 3.50

Crisp, thyme, baby potatoes (VE) | 3.50

Mac & Cheese (V) | 3.95

Crispy onion rings (VE) | 3.50

Halloumi fries & sweet chilli sauce (V) | 4.95

Rocket salad with capers, pine nuts & lemon olive oil (VE) | 3.50

Samphire & baby spinach (VE) | 3.50

Charred broccolli (VE) | 3.50

## DESSERTS

## MELTING CHOCOLATE &amp; PEANUT BOMB (V)

Sticky toffee pudding, peanut butter cream, ice cream & hot salted caramel sauce | 8.95

## STICKY TOFFEE PUDDING (V)

Honeycomb ice cream | 6.50

## APPLE &amp; RHUBARB CRUMBLE (V)

Demerara crumb and vanilla custard or soya custard | 5.95

## VANILLA CRÈME BRÛLÉE (V)

With amaretti biscuits | 5.95

## ICON DESSERT PLATTER (V)

Cameras at the ready. Three tiers of decadent dessert: blood orange sorbet, passionfruit & caramelised fig; honeycomb ice cream, bruléed banana & fresh berries; blackcurrant mousse & mango coulis; home-baked brownie, French almond macaron & pecan praline ice cream | 18.95

## GREEK-YOGHURT PARFAIT (V)

Caramelised figs, pomegranate syrup | 6.95

## BLACKCURRANT MOUSSE (VE)

Biscuit base, mango purée, fresh strawberries | 6.50

## HOME-BAKED CHOCOLATE BROWNIE (V)

Belgian chocolate sauce & Bourbon vanilla ice cream | 6.25

## RUM BABA (V)

Appleton Estate golden rum-soaked sponge, strawberries & whipped cream | 6.95

## FROZEN BERRIES (V)

Hot white chocolate sauce, vanilla ice cream | 6.95

## BOURBON VANILLA ICE CREAM AFFOGATO (V)

Hazelnut, vanilla or caramel flavour syrup, espresso & amaretti biscuit | 5.50