

DINNER

We believe in the power of community,
collaborating with local and independent
suppliers to source fresh, quality produce
for our menus.

tear & share

SMALL PLATES

SOURDOUGH LOAF & AMPERSAND SALTED BUTTER
VGO 5.5

SHELLFISH BISQUE 9.5

CAESAR SALAD, GEM LETTUCE, PARMESAN,
BACON CRUMB VGO 9
add a grilled free-range chicken breast 9

CRISPY PORK BELLY, SZECHUAN PEPPER GLAZE,
PLUM KETCHUP 8.5

OLD WINCHESTER CHEESE DOUBLE-BAKED
SOUFFLÉ V 9.5

SMOKED COD ROE MOUSSE, DILL-PICKLED
CUCUMBER, RYE SOURDOUGH 8

MAIN PLATES

for two

28-DAY DRY-AGED TOMAHAWK, KIMCHI SLAW,
PEPPERCORN SAUCE & CHIPS 90
please allow 45 minutes

8oz SIRLOIN: 28-DAY AGED NATIVE BEEF,
KIMCHI SLAW, PEPPERCORN SAUCE & CHIPS 38

TERIYAKI GLAZED ATLANTIC COD, CHARRED
TENDERSTEM BROCCOLI 19

PEARL BARLEY & MUSHROOM RISOTTO, PICKLED
WALNUT GEL, LEMON CRÈME FRAÎCHE VGO 18

PORK RIBEYE, CEPS, CIDER BRAISED CABBAGE
& PICKLED MUSTARD SEEDS 19

BRAISED BEEF RAGOUT, PAPPARDELLE, CHERRY
TOMATOES & REGIANO PARMESAN 24

for two

LAMB RACK, BRAISED SHOULDER, POTATO
ROSTI, HEIRLOOM CARROT, MINT GEL & JUS 75

YELLOWFIN TUNA STEAK, KIMCHI SLAW,
CHIMICHURRI & SWEET POTATO FRIES 36

BEETROOT HOME-CURED CELERiac STEAK,
KIMCHI SLAW, MISO GLAZE & POTATO
ROSTI VGO 18

RIB CAP BEEF BURGER, APPLEWOOD CHEDDAR,
BACON JAM, CHILLI RELISH & CHIPS 18

BEETROOT BURGER, CONFIT MUSHROOM,
AVOCADO, CHILLI RELISH & SWEET POTATO
FRIES VGO 18

LEMON-MARINATED SPATCHCOCK POUSSIN,
KIMCHI SLAW, PAPRIKA DIP & SWEET POTATO
FRIES 26

SIDE PLATES 5

SEASONAL VEGETABLES VGO
ALLOTMENT SALAD VG
CREAMED POTATOES V

TRIPLE-COOKED CHIPS VG
SWEET POTATO FRIES & PAPRIKA DIP VG

PUDDING PLATES

good for sharing

APPLE CRUMBLE VANILLA ICE CREAM VGO 8/13

STICKY TOFFEE PUDDING BUTTERSCOTCH SAUCE
& VANILLA CREAM V 9

BRITISH CHEESES & CRACKERS V 14

EARL GREY CRÈME BRÛLÉE SHORTBREAD
BISCUIT 9

CHOCOLATE MOUSSE CARAMEL & HAZELNUTS 12

Our menu contains allergens. If you have any food or drink intolerances or allergies,
please let a member of the team know before placing your order. Please note - we are
a cashless venue and all prices include VAT at the local stipulated rate.
A discretionary service charge of 12.5% will be added to your bill.

V suitable for vegetarians | VG suitable for vegans | VGO vegan option available

Scan here for
allergens &
calories >



THE GALLERY