

CAFÉ & DINING ROOM

DINNER MENU

NIBBLES

GREEN OLIVES (VG)	5
SMOKED ALMONDS (VG)	3.5
MIXED NUTS (VG)	3.5
CHILLI FRIED BROAD BEANS (VG)	3.5
BREAD & BUTTER (V)	3

SMALL PLATES / STARTERS

PADRON PEPPERS + aioli (V)	6.5
FROMAGE BLANC + onion jam, black garlic, sourdough toast	8.5
HERITAGE BEETROOT + goats cheese, balsamic vinegar (V/GF)	9
DEEP FRIED SQUID + sriracha mayo	10
TRUFFLED CAULIFLOWER SOUP + camembert, chestnuts (V)	7.5

MAINS

QUINOA & MAPLE GLAZED PARSNIP SALAD + pumpkin seed pesto, mustard cress (VG/GF)	12.5
CAESAR SALAD + add grilled chicked & bacon (supp f4)	13
TODAY'S PIE + market greens, gravy	15.5
BUTCHER'S CUT	MP
CATCH OF THE DAY	MP
PUMPKIN GNOCCHI + goats' cheese, crispy sage (V)	16
CHEESE BURGER + beef patty, cheddar, Olympic sauce, lettuce, gherkin + fries	17.5
VEGGIE BURGER + lentil and spinach patty, cheddar, Olympic sauce, lettuce, gherkin, beetroot bun + fries (V)	16.5

SIDES

FRIES (VG/GF)	4
SEASONAL MARKET GREENS (VG/GF)	4
BRAISED RED CABBAGE + cinnamon, balsamic dressing (VG/GF)	4
MAPLE GLAZED ROASTED PARSNIPS (VG/GF)	4

DESSERTS

STICKY TOFFEE PUDDING + vanilla ice-cream (V)	6
VALRHONA CHOCOLATE ORANGE MOUSSE + Cointreau, whipped cream (V/GF)	5.5
CHRISTMAS PUDDING + brandy butter, redcurrants (V)	6
ICE-CREAM/SORBET (2 scoops) please ask for today's selection (V/GF)	5.5

MP = market price

FOR ALLERGEN INFORMATION - Please turn over

VG - Vegan V - Vegetarian GF - Gluten Free

We source our produce from a variety of trusted suppliers who are dedicated to providing us with the finest and freshest ingredients.



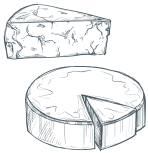
LAY'S OF CHELSEA

Lay's of Chelsea is a family-run fruit and veg business based in South West London, with a rich history that began over 150 years ago with a traditional fruit and veg barrow in Chelsea. They supply us with a range of fresh fruit, vegetables, salads, and herbs.



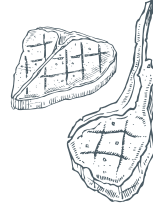
WRIGHT BROS

Our fish and seafood are sourced from Wright Bros, a company run by two brothers who have been supplying fish to restaurants and Michelin starred chefs in the UK for over 20 years. They started as oyster merchants and expanded to seek out the finest shellfish and seafood from around the UK – from Billingsgate to Brixham, South Devon.



ALLAN REEDER

Allan Reeder, established in 1971, is London's leading dairy supplier and still very much a family affair. The company is run by Allan Reeder himself, with daughter Heidi managing customer relations, son Chris overseeing supplier relations and logistics, and son Ben looking after marketing.



AUBREY ALLEN

Our meat is sourced directly from award-winning butchers, Aubrey Allen. This family business started over 80 years ago as a small butcher's shop in Coventry and has since become one of the best-known butchers in the Midlands and throughout the UK. We trust them to provide us with the highest quality meat for our customers.



BRINDISA

For our olives, nuts, and specialist Spanish charcuterie, we rely on Brindisa, a company whose name is derived from the Spanish word 'brindis', meaning to raise one's glass in a toast. Their work over the past 30 years has been to celebrate the varied cultures, landscapes, and exceptional foods of Spain.



REEVES BUTCHERS

Reeves Butchers, established since the early 1960s, is a family business that has seen three generations of fathers and sons work together in Camberley, Surrey. They supply us with bacon, sausages, and hams made from free-range pork from the west country.

ALLERGENS

If you have a food allergy or special dietary requirements, please ask a member of staff for advice about our dishes.

Our kitchen and bar use nuts or nut products and we are therefore unable to advise that any dish is nut-free.

Card and contactless payments only please, as we are now cashless.
A discretionary service charge of 12.5% will be added to your bill.
100% of the discretionary service charge goes to our staff, always has, always will.
VAT is charged according to government guidelines.