



Starters

Today's homemade soup	£6.95
Sautéed Padron peppers in sea salt & chilli flakes	£4.95
Hot garlic ciabatta, roasted red pepper & tomato dip	£5.95
Crispy chicken & Serrano ham croquettes, garlic aioli	£7.50
Pressed pork, apricot & parsley rillettes, caperberries, apricot & rosemary chutney, sourdough toast.....	£8.75
Roasted beetroot & carrot salad, freekeh grain, lemon & coriander houmous, harissa dressing	£7.95/£12.95
Cashel blue cheese, poached pear, chicory & frisee salad, maple roasted pecans, poppy seed dressing .	£8.25/£13.50
Crispy sesame king prawns, salt & pepper squid, sriracha mayonnaise	£9.95
Smoked mackerel pâté, horseradish cream, pickled cucumber, fennel & dill, Melba toast	£8.75
Bang bang peanut salad, oriental crunchy vegetables, peanut & sesame dressing with chicken or roasted cauliflower & tofu	£8.95/£14.95
Sautéed wild mushrooms, wilted baby gem, peas & broad beans, lemon thyme crème fraiche, rocket & parmesan on toasted sourdough.....	£8.50

To Share

Marinated olives, Padron peppers, lemon & coriander houmous, coconut tzatziki & warm flat bread.....	£15.95
Cured meats – Pressed pork, apricot & parsley rillettes, Serrano ham, chorizo, mustard glazed chipolatas, marinated artichokes, padron peppers, piccalilli, cornichons & breads.....	£21.50
Fish board - John Ross smoked salmon, smoked mackerel pâté, salt & pepper squid & sriracha mayonnaise, king prawns, crispy whitebait, 'Bloody Mary' prawns, roasted garlic aioli & breads.....	£22.50
Oven baked Camembert with rosemary, garlic & white wine, apricot chutney, warm ciabatta.....	£16.75

Main Courses

Fish & chips – home battered fillet of today's fresh fish, home cut chips & crushed minted peas	£17.75
Steamed smoked haddock, grain mustard mash, poached egg, leek & tarragon cream sauce	£18.95
King prawn & brown crab linguine, grilled courgettes, cherry tomatoes, garlic, chilli, lemon & parsley	£19.50
Roasted celeriac, wild mushroom & white bean ragout, charred tenderstem broccoli, toasted breadcrumbs	£15.95
Keralan roasted vegetable & coconut curry, brown rice, coriander, chilli & coconut, sweet potato crisps	£16.25
Breaded chicken schnitzel, garlic butter, potato gratin, wild mushrooms, French beans, sherry vinegar reduction ..	£18.95
Pan fried calves' liver, smoked streaky bacon, creamy mash, wilted spinach, sage jus	£19.95
Hatto of Camberley venison & red wine sausages, Colcannon mash, caramelised apples, onion gravy	£15.95
Slow cooked duck leg, coconut & coriander brown rice, bok choy, hoisin honey sauce, spring onion & pickled ginger....	£19.50

Burgers & Steaks

Gourmet burger with smoked streaky bacon, smoked cheddar & burger sauce <i>or</i> Pea & mint falafel burger with grilled halloumi, piquillo peppers, tzatziki - Both served with home cut chips & chipotle mayonnaise.....	£16.95
21-day aged West Country 10oz rib-eye steak served with home cut chips, slow roasted tomatoes, onion rings & your choice of bearnaise sauce, garlic & herb butter or green peppercorn sauce.....	£29.95
7oz West country fillet steak, king oyster mushrooms, tenderstem broccoli, potato gratin, port & shallot jus.....	£32.50

Sides: Colcannon mash - Home cut chips - Potato gratin - French beans & broccoli
Rocket & parmesan salad - Mixed salad **£4.95** Parmesan & truffle home cut chips **£5.95**

Allergy information is available, please ask a member of staff

Our food is prepared freshly, so most dishes can be adjusted to suit dietary requirements

If you like what we do and would like to join our team, please as to speak to a manager or scan the QR code.

