À LA CARTE MENU

Monday–Tuesday | 12–8pm
Wednesday–Saturday | 12–9pm

NV Grand Réserve Brut, Sophie Baron, Champagne	12
Rathfinny Sparkling Rosé, Sussex	11.5

SMALL PLATES

House focaccia, Italian extra virgin olive oil or salted butter	4
Pork crackling, apple sauce	4
Mini chorizo sausages, hot honey	7
Turkey, sage & onion croquettes, cranberry ketchup	8
Chicken & pickled cranberry terrine, mulled red onion chutney, toasted focaccia	10
Douglas fir-cured salmon gravadlax, apple remoulade, red-veined sorrel	13
Spiced monkfish, Japanese curry sauce, togarashi & lotus root crisps	14
Soy-glazed king oyster mushrooms on toast, celeriac purée & tarragon	10
Carrot & ginger soup, homemade focaccia, carrot crisps	9
Baked Camembert, house focaccia, pigs in blankets, crackers & chutney *(to share)*	22

PASTA

Roasted beetroot, Mafaldine, goat's cheese & candied hazelnuts	13 | 23
Brussels sprout, Trofie, cacio e pepe & crispy sprout leaves	13 | 23

LARGE PLATES

Pan-seared duck breast, wine-roasted pear, pear chutney, fried sprouts, potato rösti	30
Slow-braised beef cheek, potato fondant, beetroot purée, tenderstem, bourguignon sauce	28
Fillet of hake, Jerusalem artichoke purée, roasted new potatoes, pickled fennel & watercress	28
Lentil, sage & confit shallot stuffed savoy cabbage, garlic & broccoli purée, apple & celeriac slaw	21
Char-grilled rump steak, triple-cooked chips, broccoli Caesar, peppercorn sauce	34
Battered fish, triple-cooked chunky chips, crushed minted peas, tartare sauce	22
Pie of the day, mashed potato, shredded hispi cabbage, roasted carrot, pan gravy	20
Char-grilled beef burger, Emmental cheese, gem lettuce, burger sauce, skinny chips	19

SIDE DISHES

Skinny or triple-cooked chunky chips	5
Rocket & Parmesan salad	5
Shredded hispi cabbage	5
Tenderstem broccoli, Caesar dressing, parmesan	6
Deep-fried onion rings	5
Fried Brussels sprouts, crispy shallots	5

Please make the team aware of any allergies or dietary requirements; the dish descriptions do not include all ingredients.
A discretionary 10% service charge will be added to your final bill, all of which is shared amongst the team.

DESSERTS – With recommended sweet wine

Chocolate mousse, pistachio crumb, pickled cherries (wine 918)	10
Panettone tiramisù, candied almonds, zabaglione ice cream (wine 901)	10
Apple crumble cake, cinnamon crumb, miso caramel sauce, honeycomb ice cream (wine 946)	10
Sticky toffee pudding, vanilla ice cream, toffee sauce (wine 988)	9.5
Affogato (single scoop of vanilla ice cream with espresso coffee or PX Sherry)	6 | 7
Three scoops of homemade ice cream or sorbet	5

Ice cream – Vanilla · Honeycomb · Zabaglione

Sorbet – Pear & ginger · Blackberry · Green apple

Cheese plate from Rennet & Rind, Cheesemonger & Affineur of Cambridge
Served with crackers, membrillo, celery & grapes — 12

Cornish Kern, Truro, West Cornwall (pasteurised, hard, cow's milk cheese)
Young Buck Blue, Newtonards, Northern Ireland (unpasteurised, hard, blue, cow's milk cheese)
Pavé Cobble, Somerset (unpasteurised, vegetarian, ewe's milk cheese)

SWEET WINE & PORT BY THE GLASS (75ml)

901 NV Rutherglen Muscat, Chambers Rosewood | Victoria, Australia	6.5
910 NV White Port, Sandeman | Douro, Portugal	6.5
918 2021 Late Bottled Vintage Port, Sandeman | Douro, Portugal	7.5
927 10-Year-Old Tawny, Sandeman | Douro, Portugal	8.5
946 2023 Sauternes, Château Delmond | Bordeaux, France	8
982 NV `Don` Fino, Sandeman Jerez | Jerez, Spain	6.5
984 NV 'Armada' Superior Cream Sherry, Sandeman Jerez | Jerez, Spain	6.5
988 NV `Royal Ambrosante` Pedro Ximénez, Sandeman Jerez | Jerez, Spain	8

AFTER-DINNER COCKTAILS – Or ask the team to make one of your favourites

Espresso Martini – vodka, Expre coffee liqueur, crème de cacao brown, espresso	10
White Hopper – Mozart white chocolate liqueur, menthe blanche, crème de cacao white, mint	10
Caramel Latte Martini – vodka, caramel & sea salt liqueur, crème de cacao white, espresso	10
Brandy Alexander – Cognac, crème de cacao dark, double cream	11

COFFEE

From The Brew Project, Ely – served with homemade biscuits

Espresso · Macchiato · Piccolo	3
Americano · Cappuccino · Latte · Flat white · Double espresso	4
Liqueur coffees – Irish · Calypso · Amaretto · Baileys · Napoleon	4

HOT CHOCOLATE

Served with marshmallows & whipped cream — 5

TEA

From Birchall's, served with homemade biscuits — 4

English Breakfast · English Breakfast Decaf · Earl Grey · Lemongrass & Ginger · Peppermint · Green · Red Berry & Flower · Chamomile

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