

DRAUGHTS	
MALLETS CIDER	4.3%
NECK OIL	4.3%
THATCHERS GOLD	4.8%
BIRRA MORETTI	4.5%
AMSTEL	4.3%
GUINNESS	4.1%

TO BEGIN

SHARING BOARD: SELECTION OF CURED MEATS, MIXED OLIVES, SUN BLUSHED TOMATOES, LIEVETO ARTISAN BREAD, FUSSEL'S POMEGRANATE MOLASSES AND SMOKED DIPPING OIL 20

GARLIC AND ROSEMARY CAMEMBERT: CARAMELISED RED ONION AND TOMATO CHUTNEY, LIEVETO ARTISAN BREAD, APPLE, CELERY 18

ROASTED BUTTERNUT SQUASH, WHIPPED GOATS CURD, PUMPKIN SEED CRUMB, CRISPY SAGE, BROWN BUTTER AND CIDER DRESSING 9

GOCHUJANG WHITE CRAB CAKES, YUZU MAYO, PICKLED CARROT AND CUCUMBER 9

STONEBAKED PIZZAS

NDUJA, CHORIZO, SALAMI, GARLIC BUTTER, ROCKET 17

ROAST CHICKEN, SMOKEY BBQ SAUCE, FIRE ROASTED PEPPERS 16

TANDOORI MUSHROOMS, CARAMELISED WHITE ONIONS, SPINACH 14

TRADITIONAL MARGHERITA 12

ALLERGIES:

IF YOU HAVE A FOOD INTOLERANCE OR ALLERGY PLEASE INFORM A MEMBER OF STAFF. WE WILL DO EVERYTHING POSSIBLE TO ACCOMMODATE FOOD INTOLERANCE AND ALLERGY BUT CANNOT GUARANTEE OUR FOOD TO BE COMPLETELY ALLERGEN FREE

KIDS MENU

10

- CHEESEBURGER, FRIES
- CHICKEN GOUJONS, CHIPS, BEANS
- FISH AND FRIES
- MARGHERITA PIZZA
- CHICKEN BURGER, FRIES
- PARMA HAM PIZZA

THE MAIN EVENT

LAMB RUMP, PRESSED POTATO TERRINE, PEA À LA FRANÇAISE, MINT OIL 26

PAN FRIED HAKE, ROMESCO SAUCE, SMOKED PAPRIKA AND LEMON CRUSHED POTATOES, SAUTÉED CAVOLO NERO, CRISPY LEEKS 25

FLAT IRON STEAK, TRIPLE COOKED CHIPS, SLOW ROASTED TOMATO, FIELD MUSHROOM, ONION RING 23

“OAKHILL ALE” BATTERED FISH, TRIPLE COOKED CHIPS, DRESSED LEAVES, TARTARE, LEMON 18

CARAMELISED CAULIFLOWER STEAK, HERBY QUINOA, PEA AND SPRING ONIONS, PURPLE SPROUTING, CHIMICHURRI 18

BEEF BURGER MUSTARD MAYO, LETTUCE, TOMATO BACON, MONTEREY JACK CHEESE, FRIES 18

CRISPY CHICKEN BURGER, SMOKEY BBQ SAUCE, ROCKET, MONTEREY JACK CHEDDAR, SMOKED STREAKY BACON, FRIES 17

ASIAN STEAK SALAD, LEAVES, CARROT, CUCUMBER, TOMATO, CRISPY RICE NOODLES, SESAME 17

GARDEN VEGETABLE FALAFEL BURGER: LETTUCE, TOMATO, THAI SWEET CHILLI, FRIES 16



SOMETHING SWEET?

DOUBLE CHOCOLATE SOFT BAKED COOKIE DOUGH, WHITE CHOCOLATE ICE CREAM 9

TIRAMISU, AMARETTO SOAKED SPONGE, WHIPPED COFFEE, MASCARPONE CREAM, CHOCOLATE SHAVINGS 9

POACHED RHUBARB, WHIPPED CREAM, TOASTED OAT CRUMB, RHUBARB SYRUP, MERINGUE 9

SELECTION OF LOCAL CHEESES, CRACKERS, CHUTNEY, APPLE, CELERY 12

AFFOGATO: VANILLA BEAN OR SALTED CARAMEL ICE CREAM, DOUBLE ESPRESSO 5

A BIT ON THE SIDE?

ROCKET, PARMESAN, BALSAMIC GLAZE 5

ONION RINGS 5

PEPPER SAUCE 4

STILTON SAUCE 4

PARMESAN FRIES, GARLIC BUTTER 5

LIEVETO BAKERY BREAD, OIL 5

SEASONAL GREENS 5

SERVICE CHARGE:

WE HOPE YOU HAVE ENJOYED YOUR VISIT WITH US. ON YOUR BILL YOU WILL NOTE A DISCRETIONARY 10% SERVICE CHARGE ADDED TO ALL TABLES OVER 8+