

Starters

French onion soup
7.00

Spiced lentil and butternut squash soup V, GF
7.00

Goldstein Scottish salmon, caper berries,
shallots, crème fraiche, potato cakes
13.50

Tuna tartare, avocado, pickled ginger,
seeded cracker
15.50

Salt baked cylindra beetroot, whipped
ricotta and walnut parlane V, GF
9.50

Scottish hand dived scallops, Exmoor caviar,
cauliflower spiced couscous GF
13.50

Caesar salad
11.50

with chicken **14.50**, with tiger prawns **14.50**

Main courses

Pan fried east coast cod fillet with
braised haricot beans, kale, bacon
23.00

Braised Romney Marsh lamb, parsnip bubble
and squeak, roasted root vegetables
24.50

Angus fillet steak, King oyster mushroom,
beef dripping handcut chips,
peppercorn sauce GF
32.00

Barley spelt and squash risotto with
bean curd VG
21.00

Dry aged burger, Montgomery cheddar,
caramelised onions, sweet potato fries,
Guardsmen relish
19.50

Camden Hells beer battered haddock, triple
cooked chips, crushed peas, tartare sauce
19.00

Cornfed chicken breast, roast parsnip,
baby leek, tarragon sauce GF
21.00

Market dish of the day

Accompaniments

Sautéed spinach V, GF
Roasted root vegetables V, GF
Sweet potato fries VG
French fries V

Green beans, shallots VG, GF
Garden salad VG, GF
Beef dripping hand cut chips
Sautéed kale, bacon GF

4.50