

Starters

Chilled pea and mint soup v GF
7.00

Burrata, heritage tomato, balsamic dressing GF
13.00

Goldstein Scottish salmon, caper berries,
shallots, crème fraîche, toast
13.50

Norfolk asparagus, poached Burford brown,
hollandaise v GF
12.00

Spiced Cornish crab on toasted sourdough,
guacamole, lemon vinaigrette
14.00

Crispy duck, toasted cashews, watermelon,
beansprouts, pickled ginger with five spice GF
14.50

Caesar salad
11.50 / 14.50
with chicken or tiger prawns
14.50 starter / 17.50 main

Main courses

Pan fried east coast cod fillet with
garden peas and smoked pancetta GF
23.00

Asparagus and spring vegetable risotto with
bean curd VG, GF
11.50 / 15.00

Angus Rib eye steak, King oyster mushroom,
beef dripping hand cut chips, béarnaise GF
34.00

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

Dry aged burger, Westcombe Cheddar,
caramelised onions, sweet potato fries,
Guardsman relish
19.00

Roast cornfed chicken breast,
crispy pancetta, crushed new potatoes,
sweetcorn purée
22.00

Market dish of the day

Accompaniments

Wilted spinach VG, GF
Grilled tenderstem broccoli, lemon zest VG, GF
Sweet potato fries VG
Heritage tomato salad, pickled onion, mimosa
vinaigrette VG, GF

Gem salad, blue cheese dressing GF
Jersey royals VG, GF
Beef dripping hand cut chips
Green salad GF

4.50