

On Sundays all of our roasts can be made Gluten free

GLUTEN/DAIRY FREE



SUMMER COCKTAILS

Sarti Spritz - £9

A sweet & sour Sicilian blood orange & prosecco cocktail

Hugo Spritz - £9

Elders elderflower liqueur, fresh mint, prosecco & soda cocktail

Sipello Paloma - £9

Sipello gooseberry aperitif, tequila, pink grapefruit soda and fresh mint

SNACKS

Nocellara olives *or* Smoked almonds (gf/df)

£4

Anchovies, black garlic & salsa verde on toast (df/gfo)

£5

Rosemary focaccia & estate dairy butter (dfo/gfo)

£2 per slice

STARTERS

Beef shin croquettes with leek aioli

£10

Smoked wild mushrooms, garlic butter and confit egg yolk on toast (gfo)

£9

French onion soup topped with cheese gratin (gfo)

£8

Tuna tartare with a miso & seaweed dressing and homemade crackers (gf/dfo)

£12

Griddled British baby courgettes, bacon crumb, goats cheese & saffron beurre blanc (gfo)

£9

MAINS

Dry-aged beef burger, smoked cheddar, bacon, herb mayo, confit onion, pickle & chips (gfo/dfo)

£19

Veggie burger, smoked cheddar, tarragon mayo, confit onion, pickle & chips

£17

Fish pie with creamy langoustine sauce topped with mashed potato served with seasonal greens

£21

Pan fried butterflied sea bass, citrus butter sauce, samphire & side of your choice (gf/dfo)

£26

Orzo with pistachio pesto, fresh pistachio & burrata (gfo/dfo)

£16

Herb roasted half chicken with a creamy tarragon butter sauce, sweetcorn ribs & buttery mash (gf)

£21

Parma ham, fresh mozzarella, peach, toasted walnuts & balsamic salad (gf/dfo)

£16

GRILL

All served with a side of your choice.

45-day dry-aged British native breed 10oz sirloin steak (gf/dfo)

£29

45-day dry-aged T-Bone for 2 to 4 to share (1kg) (gf/dfo)

£75

8oz bavette steak (gf/dfo)

£22

Dorking farm pork chop (250g) (gf/dfo)

£20

Sauces: Peppercorn - Café de Paris butter - salsa verde

£2 each

SIDES

Seasonal greens (gf/df)

£5

Mashed potato (gf)

£5

Chips (gf)

£5

Sautéed swiss chard and almonds (gf/df)

£5

DESSERTS

Strawberry, blackberry and lemon verbena pavlova (gf/dfo)

£8

Apple & rhubarb crumble with clotted cream ice cream

£8

Chocolate mousse & blood orange sorbet (gf)

£8

Glass of dessert wine (50ml) & British cheese of the month (df)

£7

DF = DAIRY FREE, DFO = THIS DISH CAN BE MADE DAIRY FREE WITH SUBSTITUTIONS/REMOVALS

GF = GLUTEN FREE, GFO = THIS DISH CAN BE MADE GLUTEN FREE WITH SUBSTITUTIONS/REMOVALS

GLUTEN/DAIRY FREE LUNCH

Available 12-3pm Weds to Saturday

Fish finger sandwich with tartare sauce, £10
pickled red onion, lettuce +£3 *for chips*

Steak sandwich with tarragon mayo, bacon £12
crumb, rocket +£3 *for chips (gfo/dfo)*

Orzo with pistachio pesto and crushed £12
pistachios *(gfo/dfo)*

Smaller burger, smoked cheddar, herb mayo, £14
confit onions, pickle & chips *(gfo/dfo)*

Sea bass fillet, saffron butter sauce & chips £16
(gf/dfo)

Parma ham, fresh mozzarella, peach, toasted £13
walnuts, balsamic salad *(gf/dfo)*

French onion soup topped with cheese gratin £8
(gfo/dfo)