

On Sundays all of our roasts can be made Gluten free

GLUTEN/DAIRY FREE



COCKTAILS

Sloe Gin Negroni - £10

*Sloe gin, campari, sweet
vermouth served ice cold*

Winter Spritz - £9

*Cranberry, fresh rosemary and
prosecco cocktail*

Sipello Paloma - £9

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

SNACKS

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

£4

Devilled eggs with crispy chorizo & paprika (gf/df)

£4

Rosemary focaccia & estate dairy butter (gfo/dfo)

£2 per slice

STARTERS

Beef shin croquettes with leek aioli

£10

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

£9

Leek & potato soup with crispy potato (gfo)

£8

8-hour beef short rib, Guinness sauce with honey & apple slaw

£12

Clams with a fennel & white wine sauce & toasted bread (gfo/dfo)

£9

MAINS

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

£19

Veggie burger, smoked cheddar, herb mayo, confit onion, pickle & chips (dfo)

£17

Beef shin, ale and bone marrow pie, buttery mashed potato & greens

£21

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

£26

Delica pumpkin risotto & aged parmesan (gf)(dfo)

£17

Sausage, mash, red wine & onion sauce, salsa verde & crispy onions (gfo)

£16

Venison fillet, grilled hispi cabbage, celeriac purée, pickled blackberry & venison jus (gf) (dfo)

£27

GRILL

All served with a side of your choice.

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

£29

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

£75

8oz bavette steak (gf/df)

£24

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

£20

Sauces: Peppercorn - Café de paris butter (gf) - Salsa verde (gf/df)

£2 each

SIDES

Seasonal greens (gf/df)

£5

Mashed potato (gf)

£5

Chips (gf/df)

£5

Creamed spinach (gf)

£5

Green leaf, balsamic and parmesan side salad (gf)(dfo)

£5

DESSERTS

Sticky toffee pudding with toffee sauce & gingerbread ice cream (gfo)

£8

Peach & blackberry crumble with clotted cream ice cream (dfo)

£8

Rice pudding with cinnamon ice cream (gf)

£8

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

£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,
pickled red onion, lettuce +£3 *for chips* £10

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

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

Leek & potato soup with crispy potato *(gf)* £8

Clams with a fennel & white wine sauce &
chips *(gfo/dfo)* £13