



TO START

Short rib crumpet
hollandaise, poached egg, crispy shallots

Avocado on toast
candied bacon, poached egg, sesame
Oakwell black pudding scotch egg
Piccalilli, rocket

Loch Var smoked salmon
condiments, lemon, rye bread

3 Cumbrae oysters
Bloody Mary dressing
Mozzarella
sourdough, tomatoes, basil, honey (V)
Ham hock terrine
Piccalilli, sourdough
Cornish crab bisque
Gruyere, rouille, croutons

MAIN COURSE

THE BEEF

HANGER

225g 35 day dry aged Cumbrian

RUMP +3

250g 64 day dry aged Scottish Aberdeen Angus

SIRLOIN +8

280g 35 day aged USDA Prime

RIB EYE +12

350g 21 day dry aged Cumbrian

FILLET +12

225g 35 day dry aged Scottish Aberdeen Angus

THE REST

BRUNCH BEEF BURGER

bacon, egg, cheese, avocado

SMOKED CHICKEN SALAD

Caesar dressing, Ortiz anchovies

FREE RANGE CHICKEN BREAST

confit garlic, Scottish girolles

WHOLE BAKED AUBERGINE

cherry tomatoes, pistachios, Nocellara olives (VG)

SEA BREAM

new potatoes, broad beans, seaweed butter

Sauces: Peppercorn / Red wine / Béarnaise +2.5

FOR THE TABLE

Triple cooked chips 4.5
Chargrilled garlic field mushrooms 5
Steamed spinach 4.5
Creamed spinach 4.5

Minted Cornish new potatoes 4.5
Curried cauliflower, yoghurt, almonds 5
Watercress & summer root salad 4.5
Mac 'n' cheese 4.5

DESSERTS

Sticky toffee pudding
Apple and blackberry crumble
Cheese +3

Kentish strawberry mess
Blueberry pancakes
Chocolate pudding

2 Courses 25/ 3 Courses 30
Add free flowing bubbles 10pp

To be enjoyed with a minimum of two courses per person beginning from when your food order is taken. It is available for the allotted time of your reservation.

We are happy to provide information pertaining to allergens and intolerances on request. V - vegetarian, VG - vegan
A 12.5% discretionary service charge will be added to your bill