

# ALL DAY

## SMALL (FOR STARTERS, SHARING OR A SNACK WITH YOUR DRINKS)

TOASTED ALMONDS & OLIVES [PLANT BASED] 4.9

HONEY GLAZED CARROTS [v]  
with greek yoghurt, dates, mint, toasted walnut &  
crisp shallots 6.9

BURRATA [v]  
tomato, EV olive oil 9.7

CHICKEN PARFAIT  
rich chicken liver mousse with pickled kumquats  
& crumpets 8.7

CHICKPEA FRITTERS (v)  
sumac yoghurt, green chutney, spice crunch 8.7

CRAB & POTATO ROSTI  
fresh crab, mayo, laser potato cake, pickled kumquats  
& golden caviar 10.4

AVOCADO & PEAR [PLANT BASED]  
with ponzu tahini vinaigrette, miso & toasted walnuts 7.9

PRAWN COCKTAIL  
the classic version with melba toast 10.4

REDROASTER CAESAR [PLANT BASED]  
light salad, caesar dressed w shitake bacon, gochuchang,  
toasted crumbs, walnut parm & white kimchi 7.7 / 12.4

## FOR THE TABLE

BREAD & OIL [PLANT BASED]  
herb focaccia with EV olive oil 4.5 / 7.0

GARLIC & DILL TOTS [v]  
tater tots toasted in garlic butter & fresh  
dill, served with whipped creme fraiche &  
ketchup dip 8.9

FRESH DIPS & CRUDITE [PLANT BASED]  
winter vegetable crudités, carrot hummus,  
avocado dip, cassava crackers  
11.9

## SALADS / SANDWICHES

WARM CHICKEN SALAD | leaves w roasted chicken, pickled pear, toasted walnut, caperberries & winter dressing 13.9

AVOCADO & CRAYFISH TARTINE | fresh avo & crayfish open sandwich on toasted rye w dill, fresh salad & dressing 12.9

FRESH FIGS & BURRATA [v] | fresh figs & burrata served on 'flour pot' focaccia with fresh salad & vinaigrette 12.9

FRIED HAKE BUN | deep fried fresh hake 'filet' in a toasted brioche with house tartare, shredded iceberg, plastic cheese, sweet & sour pickle, a slight burn of sriracha, skin-on fries 17.9

PULLED PORK PANNINI | grilled cheese (mozzarella, mature cheddar, monterey jack) on sourdough with slow roasted pulled pork, apple cider hollandaise, fresh salad & dressing 12.9

## LARGE PLATES

KIMCHI MUSHROOM PASTRY [PLANT BASED] | house made chestnut & portobello mushroom pie, miso onion jus, colcannon & roasted carrots 18.9

## PASTA

CHILLI CRAB LINGUINE | fresh white & brown crab, chilli, garlic, shallot, lemon 16.4

WATERCRESS RIGATONI [PLANT BASED] | watercress cream, almond parm, rigatoni 12.4

ORGANIC STEAK FRITES | 6oz dry-aged organic rump steak (old english longhorn) from Knepp Estate with peppercorn sauce poured over & skin-on frites alongside 19.9

PAN GRILLED HAKE | fresh roasted hake served w potato cake, roasted leeks & sriracha cream 23.4

WILD-RANGE CHEESEBURGER | wild-range beef from Knepp Estate, cheese melt, onion, house sauce served in a truffle parmesan bun w skin-on fries & aioli 18.4

ORGANIC 45 DAY RUMP STEAK | 45 day dry-aged local organic steak from Knepp Estate, w skin-on frites, watercress & peppercorn sauce 27.9

FISH & CHIPS | fresh hake, deep fried w malt vinegar batter & served w skin-on frites, yuzu koshu tartare sauce, maldon & fresh lemon 18.9

CHICKEN SCHNITZEL | *our bestseller*, white-meat chicken, breaded & pan-fried, served with crisp salad, caesar dressed with skin-on frites w aioli & fresh lemon alongside 17.9

skin-on fries w housemade aioli 4.2  
green salad 3.9

roasted leeks 3.7  
colcannon 4.2

DON'T FORGET OUR FAMOUS  
CHOCOLATE MOUSSE.. just 3.9



PLEASE NOTE - NOT ALL INGREDIENTS ARE LISTED.

YOU SHOULD ALWAYS ADVISE US OF ANY SPECIAL DIETARY REQUIREMENTS, INCLUDING INTOLERANCES & ALLERGIES. WE ARE UNABLE TO GUARANTEE ANY FOOD OR DRINK IS TOTALLY ALLERGEN-FREE. IF YOU HAVE A SERIOUS ALLERGY PLEASE SPEAK TO OUR MANAGER IN THE FIRST INSTANCE, BEFORE ORDERING.

WE ADD A DISCRETIONARY 12.5% SERVICE CHARGE, PLEASE ASK IF YOU WOULD LIKE IT REMOVED.