

STARTERS

- Warm home baked focaccia & olives - Aioli, balsamic & olive oil dips (v) £14.95
- Today's homemade soup - Warm fresh baked bread (v) £7.50
- Smoked chicken & ham hock terrine - chestnut puree & toasted focaccia £8.50
- Grilled Portobello mushrooms - gorgonzola, candied walnuts & balsamic reduction (v) £8.85
- Pan-seared scallops - curried butternut puree, roasted squash, crispy pancetta & baby capers £14.95
- Salt & pepper squid - baby gem salad & aioli dressing £8.95
- Whole baked camembert - home baked focaccia & Bramfield chutney (v) £15.95

MAINS

Argentinian Steaks

Aged for 28 days. Sourced directly from farms across Argentina that rear their cattle on natural grass pasture and diets and adhere to the highest standards in animal welfare, quality, and safety. This ensures a natural, tender, and matured beef... every time

10oz Sirloin £24.95 - 10oz Ribeye £29.95

All served with tripple cooked chips, confit tomato & crispy onion rings

Add a sauce or butter : Cafe de Paris butter - Peppercorn Sc - Blue Cheese Sc - Red wine Sc £3.95

- Catch of the day - brown shrimp butter, dauphinoise potato, sauteed tenderstem broccoli £21.95
- Fresh Icelandic line caught haddock - Beer battered with hand cut chips, crushed peas & tartare sauce £17.95
- Smoked haddock & cheddar fishcake - Soft poached egg, green beans & chive butter sauce £15.95
- Homemade pie of the day - Creamed potato, buttered greens & red wine jus £15.95
- Pan seared guinea fowl supreme - wild mushroom & celeriac risotto, game jus & parsnip crisps £19.95
- Cider braised pork belly - curried butternut puree, creamed potato, sauté greens, black pudding crumb £19.95
- Grandison burger - 6oz ground beef patty, dry cured bacon, crispy onions, american cheese, burger relish & slaw £10.95
- Crispy buttermilk chicken burger - American cheese, crispy onions, dry cured bacon, piri piri mayo & slaw £10.95
- Vegetable moussaka - topped with a creamy bechamel sauce on a pomodoro sauce (v) £16.50
- Beetroot & gorgonzola risotto - toasted pumpkin seeds & pea shoots (v) £16.70

SIDES £5.50

- Straw fries - Hand cut chips - Sweet potato fries - Zucchini fries - Creamed potato - Sautee greens -
- House salad - Rocket & parmesan - Halloumi fries - Onion rings

All prices include VAT. All items are subject to availability.

FOOD ALLERGIES - Allergen menu is available or scan the QR code to view a copy.

A 10% optional service charge will be added to all bills.



SANDWICHES Available 12-3 Tuesday to Saturday

Ham, Cheddar & chutney - bramfield chutney, Dorset cheddar & tomato £8.50

B.L.T - Streaky bacon, tomato, lettuce & mayo £8.50

Served on Farm house white or granary bread, with dressed leaves & house slaw

WRAPS Available 12-3 Tuesday to Saturday

Cajun Chicken & Bacon - garlic & herb mayo, mixed salad & slaw £8.50

Fish finger & tartare sauce - mixed salad & slaw £8.50

Grilled Halloumi & sweet chilli - mixed salad & slaw (v) £8.50

Add a pot of fries for £3.95
 Straw fries - Sweet Potato Fries - Hand cut chips

DESSERTS

Biscoff crème brûlée £7.95

Warm chocolate fondant - brownie crumb and vanilla ice cream £9.50

Apple & rhubarb crumble - cinnamon crumble, custard or vanilla ice cream £8.95

Sticky toffee pudding - butterscotch sauce & vanilla ice cream £8.95

Cheese board - selection of 3 cheeses with accompaniments £11.50

Ice cream and sorbets - vanilla bean, double chocolate, strawberries & cream, salted caramel, honeycomb.
 Blood orange sorbet, mango sorbet, Lemon sorbet - £3.50 per scoop

HOT DRINKS

Americano £3.50

Machiato £3.50

Hazelnut Chocolate £5.20

Cafe Latte £3.95

Mochaccino £3.95

Baileys Latte £6.95

Espresso £2.50/£2.95

Cappuccino £3.95

Irish Coffee £6.95

Breakfast tea £3.50

Camomile £3.50

Peppermint £3.50

Earl grey £3.50

Green tea £3.50

Rooibos £3.50

