

BITES

Artisan bread basket, caramelised whipped butter	6
Gordal olives VE	6
Marcona almonds VE	6

SMALL PLATES

Charred spring onions, romesco, plant-based stracciatella, sourdough crumb VE	11
Cured salmon, pickled beets, cucumber, crème fraiche	12
Chicken and apricot terrine, tarragon emulsion, pickled vegetables, brioche toast <i>Pair with Cavendish</i>	12
Sussex asparagus, poached St Ewe egg, Ridgeview beurre blanc <i>Pair with Bloomsbury</i>	14

ROASTS

Roast sirloin of beef, Yorkshire pudding, roast potatoes, seasonal vegetables, gravy <i>Pair with Sparkling Red</i>	26
Plantation Pigs porchetta, Yorkshire pudding, roast potatoes, seasonal vegetables, gravy <i>Pair with Blanc de Noir</i>	22
Roast cauliflower, pearl barley risotto, wild garlic, dried enoki VE <i>Pair with Cavendish</i>	18

SHARING BOARDS FOR TWO

Cobble Lane charcuterie selection, house pickles, sourdough <i>Pair with Blanc de Noirs</i>	20
British cheeses, house pickles, damson paste, artisan biscuits	20
Mezze board: whipped cod's roe, gordal olives, romesco, stracciatella, house pickles and toasted focaccia <i>Pair with Blanc de Noir / Cavendish</i>	18

SIDES

House fries, herb mayonnaise	5
Buttered spring greens	5
Fennel and watercress salad VE	5

DESSERTS

Rhubarb crumble tart, crème Anglaise	8
Ridgeview and elderflower panna cotta, strawberries VE <i>Pair with Fitzrovia</i>	9
Molten chocolate cake, raspberries, vanilla cream	9

Allergies or dietary needs? Tell one of the team and we'll look after you.. All our dishes may contain traces of nuts and gluten.
NGCI - Non gluten containing ingredients, **VE** - Plant-based. Adults need around 2,000 Kcal a day.