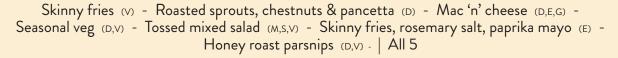


SNACKS

SNACKS			
AG/			
Gordal piquanté olives (F,N,S)	3/6	Buttermilk chicken thigh, siracha & lime glaze (D,G)	6
Gilda sourdough, salted butter, balsamic & rapeseed oil (D,G,S,V)	6	Scallop in blanket, burnt apple trout roe (D,F,MO)	7
Potato rosti, blue cheese dip, pickle shallot	6	Devils on horseback (G)	7
SMALL PLATES			
SHALL			
Roasted parsnip soup, hot honey, sourdough (G,V,VG) Vegan without butter	9	Heritage beetroot carpaccio, walnut pesto, pomegranate, poached pear (N,VG)	11
Pork & wild mushroom terrine, piccalilli, grilled sourdough (C,E,G,M)	11	Hickory smoked salmon, yuzu mayonnaise, caper berries, buckwheat pancake (D,E,F,G)	12
Warm crab crumpet, brown crab ketchup, Canterbury cobble (CR,D,E,G)	14	Crispy sweet chilli beef, toasted sesame seeds	14
Coronation chicken scotch egg, curried apricot mayonnaise (D,E,G) 12			
	ADGE	PLATEO	
LARGE PLATES			
Roast Norfolk turkey breast, chestnut & orange stuffed leg, seasonal accompaniments (D,E,G,N,S)	24	Roast loin of cod, clam & bacon chowder, toasted hazelnuts (C,D,F,MO,N)	25
Beer battered fish & chunky chips, fresh peas, tartre sauce (D,E,F,G)	21	Roasted pepper & feta cheese frittata, herb salad, parmentier potatoes (D,E,V)	21
Venison & bacon pithivier, wild mushroom cassoulet, creamed spinach (D,E,G,S)	28	Braised blade of beef 'bourguignon', potato gnocchi, winter truffle (G,E,S)	27
Red onion tart tatin, roasted lions mane mushroom, smoked yoghurt, chestnut crumb (G,SY,VG) 22			
DRINK - F.			
THE GRILL			
16		N. Committee of the com	
225g Dry aged sir	rloin steal	k (D), choice of sauce	24
225g Dry aged fillet steak (D), choice of sauce			32
Rump steak burger, burger cheese sauce, gherkin ketchup, onion ring & skinny fries (C,D,E,G) Add bacon £2			21
Gammon & grilled pineapple			21
SIDES			



Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:

(C - CELERY, CR - CRUSTACEAN, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, M - MUSTARD, MO - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESAME, SY - SOY, V - VEGETARIAN, VG - VEGAN)

If you have any food allergies or an intolerance query, please speak to a member of our team who will be happy to help.

A discretionary service charge of 12.5% will be added to tables of 6 and above. All prices include VAT.