



August 2026

APPETISERS

Colchester oysters, mignonette sauce – 4 or 8	20/40
Sunblush tomato & rosemary focaccia, black garlic butter (v)	4.5
Chilli & garlic olives (v)	3.5
Padron Peppers	4.5

SMALL PLATES

Ploughman's; glazed ham, Redhill Farm pork pie, Derwent cheddar, salad, chutney, piccalilli, pickled fig, half pickled egg, sourdough (served until 5pm)	18
Whipped miso cream, heritage carrots, mixed seeds (ve)	7.5
Cantabrian anchovies, extra virgin olive oil	6
Free-range meat plate selection	9
Mackerel, kefir lime leaf, coconut	12
Korean fried chicken, pickled cabbage, garlic yoghurt	9.5
Hummus, pulled lamb shoulder, focaccia crisp	8.5
Kombu pork tacos, sesame oil, spring onion	10
Burrata, Isle of Wight tomatoes, basil, sherry vinegar (v)	10
Crab & prawn vol-au-vant, crème fraîche, lemon gel	10

LARGE PLATES

10 oz /20 oz sirloin steak, parmesan fries, mini Caesar salad, chimichurri	38/70
Redhill Farm pork collar, chorizo, butter bean & padron peppers	30
Market fish, Jersey Royals, edamame, pickled apple, orange & saffron sauce	28
Corn-fed chicken, fregola, grilled courgettes, charred gem, anchovy & lemon vinaigrette	26
King oyster mushroom tacos, vegan birria, corn salsa, guacamole, spiced nachos (ve)	22
Pie of the day – with accompaniments	20
Pineapple & scotch bonnet burger, hot sauce, Swiss cheese, watercress, coleslaw, fries (can be vegetarian)	20
Cheeseburger, burger sauce, pickles, lettuce, onions, coleslaw, fries – add bacon £2	18
Spicy buffalo glazed chicken sandwich, chive mayo, lettuce, onions, coleslaw, fries	20

SIDES

Garlic & Parmesan bread (v)	5
Mini Caesar salad	5
Fries (v)	5
Asian coleslaw (v)	5

For all allergen requests, please speak to a member of the team