

ALL DAY DINING MENU

11AM – 6PM

We work closely with our suppliers to source seasonal products, help reduce our carbon footprint, ensure ethical animal treatment, and celebrate the best of British produce. As a kitchen, we are committed to limiting our food waste and, where possible, repurposing surplus ingredients in creative and sustainable ways.
Scan the QR code to find out more about who we work with and what they do.

🇬🇧 100% British Produce | 🌿 Ethical Animal Treatment

SNACKS

GORDAL OLIVES (ve) (gf)	6.5
SMOKED ALMONDS (ve) (gf)	6.5
PADRÓN PEPPERS (ve) (gf)	9
Pink peppercorns	
SWEET POTATO FALAFEL (ve) (gf)	9.5
Pea hummus & pesto mayo	
SMOKED SALMON 🌿	9.5
Rye bread, dijon & dill dressing, horseradish mayo	

SANDWICHES

CROQUE MONSIEUR	17
English cheeses, honey roasted Dingley Dell ham, piccalilli	
VEGAN REUBEN (ve)	17
Roasted aubergine, soy mushrooms, smoked applewood, dill & Dijon mustard vinaigrette dressing, pickles	
SEARED BAVETTE CIABATTA	18
Smoked tomatoes, rocket, aioli	
SMOKED SALMON BAGEL	14
Dill cream cheese, rocket	
POSH FISH FINGER SANDWICH	17
Tartare sauce, baby gem lettuce, Koffmann fries	

SIDES

WILDFARMED SOURDOUGH TOAST (v) 🇬🇧	6
Netherend Farm butter	
KOFFMANN FRIES (ve) (gf)	6
TRUFFLE FRIES (v) (gf)	7.5
Black truffle oil, grated Old Winchester	
GREEN LEAF SALAD (ve) (gf)	5.5
Dill & Dijon mustard vinaigrette dressing	
GREEN BEANS (ve) (gf)	5.5
Chilli & garlic oil	
BAHARAT SWEET POTATO (ve) (gf)	6

MAINS

FREE-RANGE CHICKEN SCHNITZEL	19
Summer slaw	
NATIVE BREED SEARED BAVETTE (180g) (gf)	26
Koffmann fries, chimichurri	
PAN FRIED FISH AND CHIPS (gf)	25
Seabass, pea hummus, tartare sauce	
MUSHROOM & AUBERGINE COTTAGE PIE (ve) (gf)	17
Puy lentils, porcini, gnocchi, smoked cheddar gratin	
HISPI CABBAGE (v)	12
Cheese sauce, miso mayo, truffle oil, hazelnuts	
BEEF BURGER	19
Pickle sauce, tomatoes, lettuce, English cheddar, red onions, Koffmann fries	
(add bacon £3)	
CAESAR SALAD	18
Baby gem, Caesar dressing, parmesan, garlic crouton, anchovies, British free-range bacon, poached Clarence Court egg	
(add breaded chicken £7)	
GREEK SALAD (v) (gf)	17
Tomatoes, cucumber, yellow peppers, red onions, Kalamata olives, feta	
(add breaded chicken £7)	

DESSERT

MIXED BERRY CHEESECAKE (v) 🇬🇧	9
APPLE CRUMBLE TART (ve) 🇬🇧	9
Madagascan vanilla gelato	
HACKNEY GELATO (v) (gf)	4 per scoop
A changing selection of flavours	
Please ask us for today's flavour	

FIND OUT MORE



ALLERGENS



SUPPLIERS

Disclaimer: This is a sample menu and is subject to change.

If you have any dietary requirements, please speak to our team.
A discretionary service charge of 12.5% will be added to your final bill.
All prices include VAT.

v - vegetarian | ve - vegan | gf - gluten free