



Lunch

STARTERS

TOMATO AND MOZZARELLA 13
Local Heritage Tomatoes, Mozzarella, Olive Tapenade, Olive Oil & Balsamic (V, VEA,GF)

STEAK TARTARE 14
Chopped Shallot, Cornichons, Radish, Mustard Seeds, Egg Yolk Emulsion, Chives (GF).

CAMEMBERT FOR TWO 13
Whole Baked Camembert, Focaccia, Red Onion Chutney(V,GFA)

PAN ROAST SCALLOPS 13
Spring Onion Puree, Chorizo Jam, Charred Sweetcorn, Apple, Coriander (GF).

RABBIT AND CHICKEN BALLOTINE. 14
Parma Ham, Chicken Liver Parfait, Charred Baby Onions, Kumquat Gel (GF)

MAINS

SALADS & CLASSICS

QUINOA SALAD 12
Charred Courgette, Sun Dried Toms, Peppers, Shallots, Avocado (V, VEA)

CAESAR SALAD 15
Romaine, Chicken, Bacon, tossed with Herbed Croutons & Parmesan

WAGYU BEEF BURGER 18
Seeded Brioche, Streaky Bacon, Cheese, Homemade Pickles, Tabasco Mayo, Skin-on Fries

HAWKSTONE FISH & CHIPS 20
Lager Battered Haddock, Handcut Chips, Crushed Minted Peas, Tartare Sauce

CHEF FAVOURITES

AUBREY ALLEN RUMP FRITES 6oz. / 12oz. 18/26
From the King's Butchers. Cut Rump Strips, Watercress, Skin-on Fries (GF)
Add a sauce for £3 (Peppercorn, Chimichurri)

OLD SPOT CHOP 16
Dressed in a Mustard and Caper Sauce, Crushed Potatoes (GF)

MOULES MARINIÈRE 15
Finely Diced Shallots, Garlic, Parsley, White Wine, Cream, Skin-on Fries

TRUFFLE MUSHROOM GNOCCHI 22
Pan Fried Gnocchi, White Wine and Truffle Wild Mushrooms, Baby Leeks, Caramelised Onions, Bath Blue Cheese (V,VEA)

SNACKS & SIDES

SNACKS

SUNDRIED TOMATO ARANCINI 9
Paprika Mayonnaise, Mozzarella (V, GF)

SZECHUAN PEPPER SQUID. 8
Garlic Mayonnaise (GF)

CRAB CAKES 10
Mixed Leaf Salad with a Coriander Dressing.

BUTTERMILK FRIED CHICKEN 8
Garden Slaw, Peanut Dressing (GF)

ZUCCHINI FRITTI 7
Garden Courgettes in Tempura Batter (V, VE., GF)

OYSTERS 4 ea.
Subject to availability

SIDES

CRISPY POLENTA 6
Siracha Sauce, Garlic Mayonnaise (V,VE,GF)

TRUFFLE FRIES 6
Truffle Mayonnaise, Grated Parmesan (VA, VEA)

TENDERSTEM BROCCOLI 6
Blanched & Sautéed with Herbs (V,VE,GF)

MICROLEAF SALAD 6
Leaves, Rainbow Beetroot, Shallots (V,VE,GF)

FRIES 4
Lightly Seasoned

DESSERTS

PASSIONFRUIT PANNA COTTA 9
Caramelised White Chocolate, Raspberry Gel, Honeycomb (V)

DARK CHOCOLATE CREMEUX 11
70% Dark Chocolate Crèmeux, Blood Orange, Pistachio Sable (V, VE, GF)

CHEESE BOARD 14
A Selection of Seasonal British Cheeses, Chutney, Crackers (V)

CAKE & COFFEE 6
Have a Tea or Coffee with a cake from our daily selection.

BEFORE PLACING YOUR ORDER. PLEASE INFORM YOUR WAITER OF ANY INTOLERANCES OR ALLERGIES.

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR FINAL BILL.

GF = GLUTEN FREE GFA = GLUTEN FREE AVAILABLE V = VEGETARIAN VA = VEGETARIAN AVAILABLE VE= VEGAN VEA= VEGAN AVAILABLE