



DAIRY-FREE SUMMER MENU

STARTERS

Courgette, Spinach & Basil Soup, Pine Nuts 5.75

Salt & Pepper Squid, Garlic Aioli 7.75

Ham Hock & Tarragon Terrine, Apple Salad, Sourdough Toast 7.50

Watermelon, Fennel & Radish Salad, Bulgar Wheat, Sesame &
Ponzu Dressing 6.75 / 13.50

MAINS

Beer-battered Fish & Chips, Peas, Tartare Sauce 14.00

Maple-cured Gammon Rib Eye Steak, Poached Egg & Chips 14.50

Red Pepper & Tomato Risotto, Grilled Artichokes, Piquillo Peppers,
Pesto & Pangrattato 14.50

Free-range Chicken Milanese, Skinny Fries or Green Salad 16.00

Bedfordshire Lamb Rump, Fondant Potatoes, Artichokes & Broad Beans &
Lamb Jus 22.00

Beer-battered Fish & Chips, Peas, Tartare Sauce 14.00

28 Day Dry-aged 8oz Rump Cap Steak, Chips 19.75

SIDES

Rustic Chips 3.75

Green Salad & Soft Herbs, Avocado Dressing 3.75

Skinny Fries 3.75

Wedge Salad, Ranch Dressing & Crispy Bacon 3.75

Beer-battered Onion Rings 3.50

PUDS

Coconut Milk Panna Cotta, Mango Salsa, Toasted Coconut 6.00

Pineapple Tart Tatin 6.25

Dark Chocolate Pot, Berry Granola 6.00