

DINNER

For Sharing

Artisan sourdough with Jersey butter	£2.50
House marinated mixed olives	£3.50
Ham & cheese croquettes	£7.50
Mini mezze	
barrel aged feta, olives, red wine sausage, artichokes, rose petal harissa tzatziki, hummus & grilled flat bread	£12.50
Punchbowl board	
wild boar salami, Cornish coppa, Suffolk salami & Trealy farm bresaola	£21.00

Starters

Soup of the day	£7.00
Lyonnais salad	£8.50
Black quinoa, beetroot & pomegranate salad	£8.00/£13.50
Seared yellowfin tuna, radish, avocado & wasabi	£9.50
Crispy calamari, coriander & lime, sambal	£8.50
Chicken & pistachio terrine, apricot chutney, sourdough	£8.50

Mains

Asparagus & wild garlic risotto, crispy black garlic	£15.50
Sea Bream, squid soffrito, fennel, crushed new potatoes	£18.00
Ale battered fish & chips, tartare sauce	£16.00
Duck breast, spring vegetables, potato fondant	£17.00
Spring lamb rump, salt baked beetroot, mixed vegetables & rosemary jus	£21.50
Cumberland sausages, mashed potato, onion & thyme gravy	£13.50
Beef burger & hand cut chips	£14.00
<i>add mature cheddar or Old Spot bacon £1.50</i>	
300g Ribeye, chips & mixed leaves	£27.50

Sides

Mixed leaf salad with Regent's Park honey & mustard dressing Seasonal vegetables	£4.50
Mashed potato Hand-cut chips Skinny fries Sweet potato fries	£4.00

A discretionary 12.5% service charge will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.