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**Starters**

Smoked salmon with fennel confit, pear and walnut 8

Seafood cocktail with a Bloody Mary sauce 9

Parma ham, grilled marinated aubergine and a poached egg 8 *served with rocket and a grain mustard vinaigrette*

Plum tomatoes with buffalo mozzarella, baby spinach and pesto 7

Potted smoked chicken pâté 8 *served with toasted rye bread and a spiced plum and apple chutney*

**Steak and Meat**

***We only use Casterbridge, West Country beef, minimum 21 day premium dry aged, sourced from our local Kentish Town butcher.***

8oz Fillet steak 30

8oz Rib eye steak 28

8oz Sirloin steak 25

8oz Rump steak 22

All our steaks are served with a roasted tomato, flat mushroom and watercress and a choice of béarnaise or green peppercorn sauce.

Rump of lamb 19 *fondant potatoes, fèves and a wild mushroom sauce*

Breast of corn-fed chicken 13 bubble and squeak and a roasted garlic and rosemary cream

**Fish and Vegetarian**

Pan fried sea bass 22

celeriac purée, green beans and a roasted pepper vinaigrette

Gorgonzola risotto 11 with peas and fava beans (v)

**Sides**

4

Sweet potato wedges

Homemade chips

Homemade truffle mash,

Braised red cabbage

Sautéed or creamed spinach

Buttered carrots

Rocket and Dolcelatte salad

Green salad

Please ask a member of staff for our allergen information