



Summer Menu

We are proud of our provenance and our great relationships with British suppliers, meaning we can change our menus frequently to guarantee the very best seasonal produce that tastes amazing.

All our fish is responsibly caught and arrives from the South Coast to plate within 24 hours, and wherever possible, we source our meat from British farms with the highest regard for animal welfare and sustainability.

Great for Sharing

Assorted Bread Rolls , whipped salted butter (v)	£4.95	Breaded Herring Whitebait , homemade tartare sauce and a wedge of lemon	£5.50
Stone in Nocellara del Belice Olives , served on crushed ice (vg)	£4.95	Hampshire Ham Hock & Keen's Cheddar Croquettes , Colman's English mustard mayonnaise	£5.50
Sourdough Flatbread , caramelised red onion jam, Somerset Brie and rosemary (v)	£4.95		

Starters

Colchester Rock Oysters , shallot vinegar, tabasco and a wedge of lemon	£2.75 ea
'Nduja Scotch Egg , lemon & Dijon mustard mayonnaise	£6.95
Macadamia Nut Cheese Bruschetta ; grilled sourdough, Macadamia cheese, avocado, watermelon ham and tomato relish (vg)	£7.50
Twice Baked Cornish Cheddar Cheese Soufflé , leek and cheese sauce (v)	£7.50
Heritage Tomatoes , torn buffalo mozzarella, ale beersamic vinegar, basil and olive oil (v)	£7.50
Devilled Mixed Mushrooms ; mixed mushrooms & double cream served on a sourdough crouton (v)	£7.75
Norfolk Carrot Salad , rose harissa, cauliflower tabbouleh, herb yoghurt, smoked aubergine and cashew nut cream (vg)	£7.95
Smoked Ham Hock & Parsley Terrine , piccalilli and toasted sourdough	£7.95
Cured Salmon Poke Bowl ; Scottish salmon, pickled red cabbage, heritage carrots, wild rice and ponzu dressing	£8.50
Atlantic & Tiger Prawn Cocktail , Bloody Mary sauce, diced mango, cucumber, avocado, cos lettuce and a lemon wedge	£9.95
Seared South Coast Scallops , tandoori cauliflower, cauliflower purée, curry butter, pickled golden raisins and mint chutney	£11.95

From Local Fields

Plant Based Burger , served in a vegan bun with roasted red peppers, red cabbage slaw, gem lettuce, beef tomato, Sriracha mayonnaise and skin on fries (vg)	£13.95
Wild Mushroom Risotto ; Arborio rice and King oyster mushrooms, finished with a cep crumb, Somerset Brie, truffle and honey (v)	£13.95
Banham Chicken Caesar Salad , cos lettuce, anchovies, crispy parma ham & parmesan crisps and a classic Caesar dressing	£14.50
Hot Smoked Salmon Salad , green beans, Jersey Royals, rainbow radish, watercress and a horseradish dressing	£14.95
Summer Serrano Salad ; Serrano ham, grilled marinated nectarines, marinated red onions, watercress, pistachio pesto and shaved parmesan	£15.95
Leek, Potato & Somerset Brie Pie , wrapped in mushroom duxelles and puff pastry, served with seasonal greens and a jug of mushroom gravy (v)	£16.50

Please inform us if you have any dietary or allergen requirements



From British Farms and Shores

Buttermilk Chicken Burger , served in a sesame seed bun with gem lettuce, beef tomato, gherkin, fermented chilli mayonnaise and skin on fries <i>(Add avocado or smoked streaky bacon £1.00ea)</i>	£14.50
Fish & Chips , skin-off 8oz haddock fillet, local ale batter, minted pea purée, homemade tartare sauce, a wedge of lemon and skin on fries	£14.75
Salmon, Haddock & Pollock Fishcake , wilted spinach, poached free-range egg and a lobster & champagne cream sauce	£14.95
Breaded Banham Chicken Parmigiana , served with smoked tomato sauce and a rocket & parmesan salad	£14.95
Spicy Pork & 'Nduja Ragù ; slow cooked Dorset 'nduja and Wicks Farm pork mince in tomato & white wine sauce, served with fresh Mafalda pasta and parmesan	£15.50
West Country Cow Pie ; beef shin slow cooked in ale, beef stock & onions, topped with a lard and butter shortcrust pastry, served with seasonal greens and Madeira gravy	£16.50
Wagyu Beef Burger ; Scottish Wagyu beef, beer cheese and fermented chilli mayonnaise, served in a sesame seed bun with gem lettuce, beef tomato, gherkin and skin on fries <i>(Add avocado or smoked streaky bacon £1.00ea)</i>	£16.95
12-hour Smoked Hampshire Pork Belly , gooseberry compote, pork crackling, horseradish gremolata and mashed potato	£17.75
Grilled Karahi Spiced Mutton Chops , served with wild rice, raita, lentil dahl, poppadom and green chilli & mint chutney	£22.95
Rump Cap Steak , served medium-rare with a watercress & pickled shallot salad, peppercorn sauce and skin on fries	£23.95
Beef Wellington Pie ; dry-aged beef fillet wrapped in Parma ham, field mushroom and shortcrust pastry, served with tender stem broccoli and Madeira gravy	£24.50

Sides

Mixed green leaf salad and house dressing (vg)	£2.95	Watercress & shallot salad and vinaigrette (vg)	£3.95
Skin on fries (v)	£3.50	Tender stem broccoli, chilli and garlic (vg)	£3.95
Green beans, lemon and parmesan (v)	£3.50	Truffle oil & parmesan fries (v)	£3.95
Mixed buttered greens (v)	£3.95	Heritage tomatoes, red onion and olive oil (vg)	£6.50

Stonebaked Pizzas

12" Neapolitan sourdough, hand stretched to order

Maiden Margherita ; tomato sauce, mozzarella and basil (v)	£8.75
Wicket ; tomato sauce, vegan mozzarella, roasted red peppers and basil (vg)	£9.50
Boundary ; smoked tomato sauce, roasted aubergine, grilled artichokes, confit tomatoes, harissa and rocket (vg)	£11.50
Stumps ; tomato sauce, Ricotta, spinach, red chilli, mozzarella and parmesan (v)	£12.50
Keeper ; tomato sauce, anchovies, olives, garlic, chilli, capers, basil and mozzarella (v)	£12.95
Leggie ; tomato sauce, Dorset 'nduja, pepperoni, red chilli, mozzarella and parmesan	£13.50
Off Break ; cheese sauce, Serrano ham, mixed mushrooms, free-range egg and parmesan	£13.50

An optional 12.5% service charge will be added to your bill