

For the table
Warm Baked Sourdough (V)
 Salted English butter
 4.25 (481 Kcal)



For the table
Martini Olives (VE)
 Fresh lemon, extra virgin olive oil
 4.50 (221 kcal)

MARCO PIERRE WHITE
 ESTD 1961

Two-Courses 19^{.95} / Three-Courses 24^{.95}



WHITLEY NEILL GIN

Classic Bramble 13.50
 Whitley Neill Distiller's Cut, lemon juice, sugar syrup, crème de mure, garnished with fresh blackberries

Gin & Basil Smash 13.50
 Whitley Neill Distiller's Cut, lemon juice, syrup, basil leaves, soda water, garnished with a basil leaf

Ginger Snap 13.50
 Whitley Neill Distiller's Cut, Franklin & Son's ginger beer, fresh lime juice, garnished with fresh ginger

Pomegranate French 13.50
 Whitley Neill Distiller's Cut, Laurent Perrier Champagne, lemon juice, sugar, splash of grenadine, garnished with fresh rosemary

Gin Perfect Serve 13.50
 Whitley Neill Distiller's Cut, Franklin & Son's Indian tonic, garnished with fresh grapefruit

WHAT'S ON?

Scan the QR Code...
 and see what's going on this month.



STARTERS

Hen's Egg Mayonnaise (V)
 Salad of new potatoes
 with scallions, extra virgin olive oil
 (588kcal)

Cream of Chicken Soup
 Leeks & croutons
 (292kcal)

Shakshuka of Bell Red Peppers (V)
 Poached hen's egg, toasted garlic bread
 (371kcal)

Lebanese Hummus With Cornish Crab
 Sourdough, extra virgin olive oil
 (347kcal)

MAIN COURSES

The Great British Cheese & Onion Pig Burger
 Served with honey mustard dip, brioche bun, Koffmann fries
 (1623kcal)

Butcher's Steak
 Roasted vine tomatoes, peppercorn sauce, Koffmann chips
 (723kcal)

Simpson's Cottage Pie
 Fried onions, roasted carrot & swede, extra rich gravy
 (809kcal)

Potato Gnocchi (V)
 Ragù woodland mushrooms, garlic butter
 (562kcal)

Grilled Sea Trout
 Crushed potato, poached hen's egg, béarnaise sauce
 (601kcal)

Finest Quality Wiltshire Ham
 Fried free-range eggs, cornichons, Dijon mustard, Koffmann chips
 (845kcal)

FINEST QUALITY GRASS FED CAMPBELL BROTHERS' BEEF

All served with roasted vine tomatoes & Koffmann chips

Sirloin Steak
 8oz | upgrade 7.50 (849kcal)
 16oz | upgrade 13.50 (1238kcal)

Ribeye Steak
 10oz | upgrade 9.50 (911kcal)

Fillet Steak
 6oz | upgrade 9.50 (696kcal)
 12oz | upgrade 18.50 (934kcal)

SAUCES: Béarnaise 3.75 (231 kcal) / Peppercorn 3.75 (99 kcal)

DISH OF THE SEASON

Roast Lamb à la Dijonnaise
 Buttered green beans, fondant potato, rosemary roasting juices
 upgrade 4.00 (1125kcal)

SIDES

Buttered Leaf Spinach (V) 4.50 (218kcal) | Koffmann Chips (VE) 4.25 (364kcal) | Green Salad, Truffle Dressing (VE) 4.50 (58kcal)
 Koffmann Fries (VE) 4.25 (444kcal) | Crispy Onion Rings (VE) 4.25 (359kcal) | Buttered Garden Peas (V) 3.95 (171kcal)

DESSERTS

Apple & Blackberry Crumble (V)
 Toasted almonds, vanilla ice cream
 (533kcal)

Ice Creams & Sorbet (V/VE)
 Speak to your server for today's flavours
 (272kcal)

Poached Pears in Vanilla (V)
 Double cream
 (533kcal)

Union Jack Cheese Plate
 by Clawson & Alex James Cheese (V)
 Rutland red, white stilton, blue stilton, vintage mature Cheddar, Fig chutney, Peter's Yard biscuits (572kcal)

ADD A DIGESTIF

Selection of coffees from Musetti
 Selection of teas from **teapigs**,
 Espresso Martini
 Irish Coffee

***Additional charges apply**

Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked. A discretionary service charge of 10% will be added. All prices include VAT at the current rate. Adults need around 2000 kcal a day. (V) does not contain meat. (VE) does not contain any animal products.