

Freshly Baked Sourdough 3.95 (v)
Salted English butter

Martini Green Olives 4.50 (ve)
Cerignola

SUMMER SPECIALS

Eggs Florentine 8.50

Toasted muffin, butter English leaf spinach, sauce hollandaise
Royale 9.50 / Benedict 8.75

Ham en Gelee 8.95

Picked ham hock, grain mustard, fresh herbs,
Piccalilli, toasted sourdough

Escalope of Salmon 20.95

Tomato vinaigrette, braised fennel, new potatoes, soft herbs

Fillet of Beef with Garlic King Prawns 34.95

Toasted sourdough, chunky chips, sauce bearnaise

SIGNATURE STEAKS

All Served With Chunky Chips

Fillet Steak Au Poirve

Fricassée of woodland mushrooms, toasted
sourdough, buttered leaf spinach, peppercorn sauce
33.50

Fillet Steak With Garlic Butter

Fricassée of woodland mushrooms, toasted
sourdough, buttered leaf spinach, garlic butter
32.95

Fillet Steak À La Forestière

Fricassée of woodland mushrooms, toasted
sourdough, buttered leaf spinach, extra virgin olive
oil, vintage balsamico
31.95

SALADS

Alex James' Blue Monday & Poached Pear

Starter 8.50 Main 14.95
Endive, merlot dressing, candied walnuts

Salad Nicoise

Starter 8.50 Main 14.95
New potatoes, black olives, anchovies, hens' egg

Marco's Classic Caesar

Starter 8.50 Main 14.95
Anchovies, Parmesan, avocado, hens' egg

ADDITIONS Roast Chicken 4.50 | Grilled Garlic King Prawns 4.95

SET MENU

Lunch: Monday to Thursday 12pm - 4:30pm
Two Courses 15.95 / Three Courses 19.95

Dinner: Monday to Thursday 5pm - 9pm
Two Courses 19.95 / Three Courses 24.95

TO START

Beetroot & Hens'

Egg Salad (v)

Candied walnuts, Mustard dressing
(ve available)

Welsh Rarebit

Grilled cheddar, English mustard, dark
ale, toasted sour dough, green salad,
truffle dressing

Salad Lyonnaise

Starter/Main

Crisp bacon, sourdough croutes,
soft hens' egg, fresh herbs

Crispy Devilled

Whitebait

Sauce tartare, fresh lemon

MAIN COURSES

Smoked Haddock

Soft hens' egg, new potatoes,
grain mustard beurre blanc

Butcher's Steak & Chips

Bearnaise sauce, chunky chips,
piccolo tomatoes

Escalope of Chicken Milanese

Fresh rocket, piccolo tomatoes,
shaved pecorino, fresh lemon

Creamy Polenta, Aged Italian Cheese (v)

Starter/Main

Fricassée of woodland mushrooms,
extra virgin olive oil

Mr Lamb's Shepherd's Pie

Creamy egg mashed potatoes,
buttered peas

Gnocchi, Fresh Tomato Sauce (ve)

Starter/Main

Fricassée of woodland mushrooms,
cherry tomatoes, fresh basil

SIDES

Buttered Leaf Spinach (v) 3.75 / Chunky Chips (ve) 3.75 / Green Salad, Truffle Dressing (ve) 3.75
Fries, Sea Salt (ve) 3.75 / Crispy Onion Rings (ve) 3.75 / Buttered Green Peas (v) 3.75

DESSERTS

Dark Chocolate Brownie (v)

Milk ice cream

Summer Fruits Poached In

Sparkling Wine (ve)

Speak to your server for today's flavour

Alex James' Blue Monday or

Vintage Mature Cheddar (v)

Fig chutney, Peter's Yard biscuits

Ice Creams & Sorbets (v)

Speak to your server for today's flavour