



## SMALL PLATES

<b>CHICKEN &amp; THYME SCOTCH EGG</b> Bacon jam, dressed leaves	7
<b>MUSSELS IN PROSECCO SAUCE</b> Chipotle mayonnaise	8
<b>KING PRAWN &amp; CHICKEN KEBABS</b> Lansdowne's chilli dip	9
<b>BURNT LEEKS ON TOAST (V+)</b> Romesco, olive oil	7
<b>LENTIL DAHL SOUP (V+)</b> Fried bread, satay & coriander	6

## MAIN PLATES

<b>ROAST CHICKEN BREAST</b> Roast potatoes, hispi cabbage, mushroom & truffle sauce	17
<b>PAN FRIED HAKE</b> Jerusalem artichoke puree, roast artichoke, red wine sauce	19
<b>BAKED AUBERGINE (V+)</b> Dukkah crumble, creamed spinach	14
<b>GLAZED SLOW-COOKED BEEF FEATHER BLADE</b> Glazed carrots, mash, liquor sauce	19

## SIDES

<b>THYME &amp; GARLIC ROAST POTATOES</b> Truffle oil	5
<b>GRILLED HISPI CABBAGE &amp; CORIANDER CHUTNEY</b>	5
<b>ROAST JERUSALEM ARTICHOKE (V+)</b> Lemon dressing	5
<b>SPINACH &amp; CUMIN DIP (V+)</b>	4
<b>CHILLI FLATBREAD (V+)</b>	4

## DESSERT

<b>CHOCOLATE &amp; CLEMENTINE TORTE (V+)</b> Cranberry compote, vanilla ice cream	8
<b>APPLE &amp; PLUM TART</b> Cinnamon custard	8

## PIZZAS

*Vegan cheese available upon request*

<b>MARGHERITA (V)</b> Tomato, mozzarella, basil	11
<b>VEGETARIAN (V)</b> Courgette, piquillo pepper, mushroom, red onion	12
<b>CHORIZO SAUSAGE</b> Piquillo pepper, cracked black pepper	14
<b>NDUJA SAUSAGE</b> Red onion, smoked paprika	15
<b>PROSCIUTTO HAM</b> Parmesan, rocket	15
<b>NAPOLI</b> Anchovies, capers, oregano	13
<b>QUATTRO STAGIONI</b> Ham, artichokes, olives, mushroom	14
<b>FESTIVE</b> Turkey, bacon, walnut, cranberry	15

**pizza available for collection  
or home delivery with**



## SUNDAY ROAST

*Available on Sundays only*

Served with all the trimmings, roast potatoes, roast carrots, leeks, cabbage, stuffing, Yorkshire pudding and Lansdowne gravy

<b>VEGAN ROAST (V+)</b>	17
<b>CHICKEN ROAST</b>	18
<b>BEEF ROAST</b>	19



## DRAUGHT BEER & CIDER

<b>Beavertown Gamma Ray APA</b> [5.4%]	<b>6.5</b>	<b>Beavertown Neck Oil Session IPA</b> [4.3%]	<b>6.5</b>
<b>Orchard Thieves Cider</b> [4.5%]	<b>6.0</b>	<b>Guinness Stout</b> [4.2%]	<b>6.0</b>
<b>Camden Hells Lager</b> [4.6%]	<b>6.4</b>	<b>Birra Moretti</b> [4.6%]	<b>6.3</b>
<b>Camden Pale Ale</b> [4.6%]	<b>6.4</b>	<b>Beavertown Beavo Pils</b> [4.4%]	<b>6.4</b>
<b>Sharps Doombar</b> [4.0%]	<b>6.0</b>	<b>Timothy Taylor Landlord</b> [4.3%]	<b>6.0</b>

## WHITE WINE

	175ml	250ml	Btl
<b>Chenin Blanc, Kings River</b> South Africa.	6.5	9.0	25.0
<b>Sauvignon Blanc, Ochagavia Silvestre</b> Chile.	6.5	9.0	25.0
<b>Chardonnay, Barton &amp; Guestier</b> France.	6.5	9.0	25.0
<b>Pinot Grigio, Brume di Monte</b> Italy.	7.5	10.0	28.0
<b>Sussex Reserve, Nutborne Vineyard</b> West Sussex, UK.	7.5	10.0	28.0
<b>Sauvignon Blanc, Pencarrow Estate, Martinborough</b> New Zealand.	9.0	11.5	32.0
<b>Picpoul de Pinet, Jadix</b> France.	9.5	12.0	34.0
<b>Albarino, Bagoas Ledas, Bodegas Aquitania, Rias Baixas,</b> Portugal.	9.5	12.0	34.0
<b>Gavi, Comporosso</b> Italy.	9.5	12.0	34.0
<b>Chapel Down, Bacchus, Reserve</b> Kent.			45.0
<b>Chablis, Prieur, St Come</b> France.			50.0
<b>Sancerre, Lucien Crochet</b> France.			55.0

## ROSÉ WINE

	175ml	250ml	Btl
<b>Cabernet Sauvignon, Ochagavia Silvestre</b> Chile.	7.5	10.0	28.0
<b>Domaine Montrose, IGP Côtes de Thongue</b> France.	8.0	10.5	30.0
<b>Whispering Angel, Chateau d'Esclans</b> France.	12.5	15.0	45.0

## RED WINE

	175ml	250ml	Btl
<b>Cabernet Merlot, Kings River</b> South Africa.	7.0	9.5	26.0
<b>Shiraz, Moon Harvest</b> Australia.	7.0	9.5	26.0
<b>Cabernet Sauvignon, Ochagavia Silvestre</b> Chile.	7.5	10.0	28.0
<b>Montepulciano D'Abruzzo, Samael, Poggio Anima</b> Italy.	8.0	10.5	29.0
<b>Primitivo, Lilith, Poggio Anima</b> Italy.	8.0	10.5	29.0
<b>Rioja, Seis de Luberri</b> Argentina	8.5	11.0	31.0
<b>Malbec, Finca la Florence</b> Argentina	8.5	11.0	31.0
<b>Château Peyrat, Castillon - Côtes de Bordeaux</b> France.	9.0	11.5	33.0
<b>Pinot Noir, Pencarrow Estate, Martinborough</b> New Zealand.	9.0	11.5	33.0
<b>Côtes du Rhône, Reserve, Château Mont Redon</b> France.	9.5	12.0	34.0
<b>Château Beaumont, Haut Médoc</b> France.			55.0

## SPARKLING WINE

	125ml	Btl
<b>Prosecco Brut, Dal Bello</b> Italy.	8.0	34.0
<b>Sarcey, Brut Champagne</b> France.		60.0

*For bottle selection, please speak to your server, or visit our Untappd page! We also carry a wide range of spirits, liqueurs, soft drinks and hot drinks. Please ask your server for more information.*