



SMALL PLATES

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

MAIN PLATES

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

SIDES

THYME & GARLIC ROAST POTATOES Truffle oil	5
GRILLED HISPI CABBAGE & CORIANDER CHUTNEY	5
ROAST JERUSALEM ARTICHOKES (V+) Lemon dressing	5
SPINACH & CUMIN DIP (V+)	4
CHILLI FLATBREAD (V+)	4

DESSERT

CHOCOLATE & CLEMENTINE TORTE (V+) Cranberry compote, vanilla ice cream	8
APPLE & PLUM TART Cinnamon custard	8

PIZZAS

Vegan cheese available upon request

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

VEGAN ROAST (V+)	17
CHICKEN ROAST	18
BEEF ROAST	19



DRAUGHT BEER & CIDER

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

WHITE WINE

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

ROSÉ WINE

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

RED WINE

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

SPARKLING WINE

	125ml	Btl
Prosecco Brut, Dal Bello Italy.	8.0	34.0
Sarcey, Brut Champagne 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.