



SMALL PLATES

CHICKEN & THYME SCOTCH EGG [489 kcal]	8
Bacon jam, dressed leaves	
MUSSELS IN PROSECCO SAUCE [385 kcal]	9
KING PRAWN & CHICKEN KEBABS [408 kcal]	10
Lansdowne's chilli dip	
BURNT LEEKS ON TOAST (V+) [513 kcal]	8
Romesco, olive oil	
LENTIL DAHL SOUP (V+) [558 kcal]	7
Fried bread, satay & coriander	

MAIN PLATES

ROAST CHICKEN BREAST [1072 kcal]	17
Roast potatoes, hispi cabbage, mushroom & truffle sauce	
PAN FRIED HAKE [627 kcal]	20
Jerusalem artichoke puree, roast artichoke, red wine sauce	
BAKED AUBERGINE (V+) [819 kcal]	15
Dukkah crumble, creamed spinach	
FLAT IRON STEAK [1143 kcal]	19
Hand-cut chips, cherry tomatoes, peppercorn sauce	

SIDES

THYME & GARLIC ROAST POTATOES [669 kcal]	6
Truffle oil	
GRILLED HISPI CABBAGE & CORIANDER CHUTNEY	6
ROAST JERUSALEM ARTICHOKES (V+) [652 kcal]	6
Lemon dressing	
SPINACH & CUMIN DIP (V+) [240 kcal]	5
CHILLI FLATBREAD (V+) [420 kcal]	5

DESSERT

CHOCOLATE ORANGE TORTE (V+) [493 kcal]	9
Vanilla ice cream	
CHURROS [821 kcal]	7
Caramel sauce	

PIZZAS

MARGHERITA (V) [838 kcal]	11
Tomato, mozzarella, basil	
VEGETARIAN (V) [873 kcal]	12
Courgette, piquillo pepper, mushroom, red onion	
CHORIZO SAUSAGE [1091 kcal]	14
Piquillo pepper, cracked black pepper	
NDUJA SAUSAGE [945 kcal]	15
Red onion, smoked paprika	
PROSCIUTTO HAM [1193 kcal]	15
Parmesan, rocket	
NAPOLI [872 kcal]	13
Anchovies, capers, oregano	
QUATTRO STAGIONI [949 kcal]	14
Ham, artichokes, olives, mushroom	

PIZZA AVAILABLE
FOR COLLECTION OR
HOME DELIVERY WITH



deliveroo

SUNDAY ROASTS

Available every Sunday
from 12pm - 6pm

[or until it's gone!]



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.