

MENU

London cure salmon

with scrambled eggs	£ 13.00
with soda bread and butter	12.00

OYSTERS

Irish Carlingford

14 (for 6)
26 (for 12)

BITES

Glazed baby sausages	7.00
Salt cod fishcakes	8.00
British charcuterie board	14.00
Cheese croquettes,shallot purée	7.00
Garden vegetables with smoked aubergine	7.00
Crab and avocado puff	10.00

BRIDGE ROLLS

Egg	3.00
Crab	5.00
Rare beef	5.00

LOBSTER

Lobster (half) and chips	25.00
Lobster (whole) and chips	45.00

SEASONALS

Shepherd's pie, peas, carrots and marjoram	18.00
Wylie river trout, pennywort and herb salad	22.00
Bertha-roasted asparagus, poached egg and chervil hollandaise	12.00
Tomato and vegetable soup	9.00

SALADS

Sutton Hoo chicken salad	12.00
Cock crab, land cress,pickled cucumber	18.00
Isle of Wight tomatoes,mozzarella, basil	7/10

TOASTED

Wiltshire ham, Mrs Kirkham's and Montgomery's Cheddar on sourdough	9.00
--	------

SIDES

Leaf salad	5.00
Jersey Royals	5.00
Chips	5.00
Purple sprouting broccoli	5.00

FROM THE AGA

Scones with clotted cream	7.00
Toasted teacake	5.00
Hot buttered crumpets	5.00
All served with Rosebud jam	

AFTERNOON TEA (Served until 6pm)

Finger sandwiches, English cakes and biscuits	32.00
Your choice from the aga	
Served with our 2014 2nd Flush Grande Reserve, Darjeeling	
Nyetimber Rosé afternoon tea	44.00

DESSERTS

Millionaire's shortbread	6.00
Custard tart	7.00
Elderflower sorbet	6.00
Oakchurch strawberries,clotted cream	6.00

A discretionary 12.5% service charge will be added to your bill

If you require any allergen or other dietary information, please speak to your waiter

