

STARTERS

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| Soup of the Day 7.50 (V)
Home-made bread | Smoked Trout Pate 8.50
Fennel jam, grilled bread |
| Smoked Applewood Arancini 8.00 (V)
Balsamic onion chutney | Whipped Feta Cheese 8.00 (V)
Toasted bread, chilli honey drizzle |
| Pan Seared Scallops 13.00
Minted pea puree, crispy chorizo | Creamy Norbury Blue Mushrooms 8.00 (V)
Toasted focaccia, parsnip crisps |

SHARERS

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| Home-made Bread & Olives 7.50 (V)
Olive oil, balsamic vinegar, roasted garlic | Winter Flat Bread 10.50
Garlic, mushrooms, mozzarella, truffle oil |
| Baked Camembert 15.00 (V)
Crudities, chilli honey, toasted focaccia | Garlic Pizzette 8.00 (V)
Rocket, shaved parmesan |

SUNDAY ROASTS

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| Slow Roasted Pork Loin 18.50
Crackling | All our roasts are served with
olive oil roasted potatoes,
seasonal vegetables & a
Yorkshire pudding | 28 days dry aged Striploin Beef 20.50
Cooked rare |
| Vegetable Wellington 16.50 (V)
Please ask what today's
wellington is | Roasted Cornfed Chicken 18.50
Lemon & garlic marinade | Shoulder of Lamb 19.50 |
| Add pigs in blankets 4.50
Add cauliflower cheese 4.50 (V)
Sage & Onion Stuffing 4.50 | Trio of Roasts 21.50
Rare striploin of beef, roasted
pork loin and shoulder of lamb | Roasted Abinger Pheasant 19.50
Shot on our very own Evelyn Estate |

MAINS

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| Cider Battered Fish & Chips 17.50
Twice cooked chips, mushy peas,
tartare sauce, lemon wedge | Duck Salad 16.50
Cucumber, carrot, spring onion,
watercress, hoisin dressing, sesame
seeds | Pan Roasted Sea Bream 20.00
Garlic lemon & caper butter,
roasted new potatoes, samphire grass |
| Slow Cooked Steak Chilli 16.50
Cool ranch sauce, steamed rice,
tortilla chips | Fisherman's Pie 17.00
Smoked haddock, salmon, cod,
cheese & chive mash top, cabbage | Cumberland Sausages & Mash 17.00
Pickled onion rings,
ale gravy |

SIDES

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| Cabbage, leeks & Peas 4.50 (V) | Pickled onion rings 4.50 (V) | Hatch side salad 4.00 (V) |
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Please note game dishes may contain shot Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. (V) – Vegetarian option available. 12.5% optional gratuity added to all tables please let the team know if you would like this taken off.