



What's On

Veganuary set menu available all January PTO for details!!!

Happy hour every night 5-7 & late night happy hour Thurs-Sat 10-11pm!

Monday - B.Y.O when you dine

Tuesday- Lasagna night! (£12 inc a glass of house wine)

Wednesday – steak night - 50% off picanha steak

Saturday - Bottomless prosecco 12.30- 15.00 PTO for details

Sunday - Roasts served all day

SAMPLE MENU

Rustic Baguette &
Cornish butter
£2.00

Mix Olives
£3.00

Red lentil & roasted red pepper soup, feta & toasted pumpkin seeds (VE)	£5.50
Moroccan spiced lamb croquettes, yogurt & harissa	£7.75
Chargrilled courgettes, smoked paprika hummus & yogurt (VE)	£7.00
Caramelised beets, chicory, ricotta & walnut (V)	£7.75/ 14.25
Ham hock & chicken terrine, pickles & sourdough toast	£8.00
Crisp Salt & Pepper Squid, Spiced mayonnaise, salad leaves	£8.25/15.50

Aubergine parmigiana (V)	£14.95
Whole plaice, burnt butter, capers, samphire & anchovy's	£17.50
Sweet potato, spinach & chickpea curry, coconut rice & toasted sesame seeds (VE)	£14.95
Haddock, Prawn & Chorizo Pie with greens for 2	£32.50
Rabbit & bacon Pie with mash for 2	£38.50

Sunday Roasts

Our beef, lamb, pork & chickens are supplied by our local butcher William Rose in East Dulwich

Mushroom, spinach & jackfruit wellington (VE)	£15.75
21 day aged Roast Silverside of Beef, Yorkshire pudding	£18.50
Free Range Pork loin, apple sauce & crackling	£17.50
Roast leg of Lamb for 2	£38.00
Whole Corn Fed Chicken, sage & onion stuffing, pigs in blanket for 2	£38.00

Sides £3.50

Pommes Frites Mix -Salad Leaves Vinaigrette – Roast potatoes – Braised red cabbage –
Chantenay Carrots – Greens- Yorkshire pudding £1.00

Desserts

Rice pudding brulee, poached rhubarb (VE)	£5.75
Prune & Armagnac tart, clotted cream	£5.75
Chocolate brownie, salted caramel ice cream & honeycomb	£5.75
Lemon or chocolate posset	£3.00
Judslce Creams or Sorbet (VE)	£1.75 per scoop



Saturdays Bottomless lunch menu 12.30 - 15.00

£33 for 2 course

£38 for 3 course

Includes 2 hours of bottomless prosecco & bloody marys!

Red lentil & roasted red pepper soup, feta & toasted pumpkin seeds (VE)

Moroccan spiced lamb croquettes, yogurt & harissa

Crisp Salt & Pepper Squid, Spiced mayonnaise, salad leaves

Ham hock & chicken terrine, pickles & sourdough toast

Smoked haddock brandade, poached egg, confit crumb & hollandaise

Aubergine parmigiana (VE)

28 day aged beef Cheeseburger & fries (*add bacon/ avocado £1.25 each*)

Confit duck leg, braised red cabbage, celeriac puree & jus

Sides £3.50

Pommes frites – Mix salad leaves & vinaigrette – Braised red cabbage –

-Cavolo nero - Mash potato & confit garlic

Prune & Armagnac tart, clotted cream

Chocolate brownie, salted caramel ice cream & honeycomb

Judes Ice Creams or Sorbet

VEGAN SET MENU

(and the best thing is..... on Saturday you can make this menu part of the bottomless lunch option !!!!)

2 course £18.50

3 course £22

Red lentil & roasted red pepper soup, toasted pumpkin seeds
Chargrilled courgettes, smoked paprika hummus & vegan yogurt

Mushroom, spinach & jackfruit wellington, cavolo nero
Sweet potato, spinach & chickpea curry, coconut rice & toasted sesame

Rice pudding brulee, poached rhubarb
Judes vegan ice cream

Vegan wines

2016, Novas Organic Reisling, Bio Bio Valley, Chile
2016, El Viejo del Valle Pinot Noir, Valle Central, Chile

