



BAR SNACKS

Half Pint of Chipolatas & English mustard	7.5
Freemans' Dip - Spinach, Artichoke, Cream Cheese and Flat Bread (V)	8
Homemade Garlic & Herb Focaccia	5
Mixed Olives (VG)	4

STARTERS

Slow Cooked Pork Belly in a Soy, Honey & Sesame Glaze	8.5
British Asparagus, Whipped Feta, Fig & Orange Salad, Chickpeas, Vinaigrette (VG)	7.5
Taramasalata, Pickled Red Onion, Flatbread (V)	8
Burrata, San Marzano Tomatoes, Extra Virgin Olive Oil & Basil (V)	7.5

MAINS

28-Day Dry-Aged Ribeye Steak, Chips & Peppercorn Sauce	32
Tagliatelle Primavera, British Courgettes, Asparagus, Broccoli, Peas, Broad Beans, Fresh Mint & Parmesan.	17.5
Rotisserie Chicken, Baby Gem, Chicken Fat Potatoes, Sourdough, Home-made Mayonnaise	19
Grilled Sea Bream, Summer Vegetable Salad, Tomatoes & Pomme Mousseline	23
Caesar Salad, Baby Gem, Bacon, Anchovies, Croutons, Capers, Parmesan, add Chicken	17/20

SIDES

House Salad (VG)	5
Chicken-Fat Potatoes - add Truffle Oil and Parmesan	4/6
Chips (VG)	4

DESSERTS

Tiramisu	7
Raspberry Ripple Arctic Roll	6
Chocolate Nemesis, Chantilly Cream	7

All our food is freshly made on site in our kitchens, in an environment that contains nuts. Please let us know if you have any allergens. 12.5 per cent service charge is added to bill, all of which is shared with the team that served you, but please note service charge is at your discretion.