

OUR FOOD ETHOS

The ethos is simple; source quality seasonal produce that's sustainable, traceable and local, create consistent and innovative menus, offering great value food that exceeds expectation. We cook everything fresh on the day, only ever using the best possible ingredients

FOR THE TABLE

🍷 Sourdough Foccacia & Olives (VE) 6.50

🍷 Salt & Pepper Squid 9.50
Kimchi emulsion

🍷 Crispy Herb Crusted Monkfish Bites 8.50
Lime mayonnaise

🍷 Cheesy Garlic Bread (V) 9.00
Rosemary & olive oil

🍷 Charred Padron Peppers (VE,GF) 5.50
Lemon sea salt or fennel & chilli salt

🍷 Halloumi Fries (V) 8.50
Harissa rippled yoghurt, sumac

🍷 Cocktail Pork Sausages 8.50
Sticky honey & triple mustard

🍷 Crispy Hash Browns (V) 7.50
Roasted garlic mayo & sea salt

MAIN COURSE

Porcini Mushroom & Spinach Risotto (V,VE,GFO) 18.50
Silky smooth garlicky risotto cooked with mushrooms and finished with baked truffle ricotta & drizzle of first press olive oil

Ultimate Bouillabaisse (GFO) 26.50
"King prawn, Squid, Cod, mussels" poached in a rich saffron fishy broth, fennel & potatoes served with crab garlic aioli & crusty bread

Roast Hake Loin (GFO) 19.95
lemony cannellini beans, fire roasted peppers, olives & packed full of flavour nduja & chive butter sauce

🍷 **Ale Battered Fish & Chips** 18.95
Mushy peas, chunky tartare sauce, curry sauce, proper triple cooked chips & lemon

Lemon & Thyme Roast 1/2 Chicken (GF) 22.50
Garlic crushed new potatoes, baby spinach & new forest mushroom veloute

Slow Cooked Blade of Hereford Beef 21.50
Buttery waxy potato mash, caramalised onions, lardons & brasing cooking jus

Gressingham Duck Leg (GF) 22.50
Golden potato & sage rosti, roasted squash, braised red cabbage & port wine glaze

Railway Lamb Shank Roganjosh 24.95
Slow braised shank with subtle Indian spices, fragrant basmati rice, flash pickled onions & mint, stonebaked flat bread

STEAKS

All our steaks are served with triple cooked chips, slow cooked vine tomato, battered onion rings & watercress. Add sauce of your choice from green peppercorn / proper red wine/ cafe de paris butter.

ADD grilled king prawns 6.00

Sirloin 340g (GF) 32.00
Steak from the upper middle of the cow, this is a lean, tender and juicy cut with little marbling. Recommended medium rare

Rib Eye 220g (GF) 29.50
You get the best of both worlds with our rib-eye; nicely tender and packed with flavour all down to lots of marbling. Recommended Medium Rare

Rump 300g (GF) 28.50
Packed full of flavour, a lean juicy steak. Recommended medium

SIDES

🍷 **Skin-on fries** (V*) 4.80

🍷 **Sweet Potato Fries** (V*) 5.50
Buttery Mash Potato (V) 5.50

🍷 **Rocket & Parmesan** Aged balsamic & olive oil (V,GF) 5.00

STARTERS

🍷 **Chickpea Hummus** (VE, GFO) 9.50
Olive caponata & stonebaked flatbread

🍷 **Taleggio & Courgette Tart** (V) 8.50
Red onion marmalade, bitter leaves & chives

🍷 **Proper Scotch Egg** 9.00
Black pudding, celeriac slaw & brown sauce

🍷 **Sticky Chilli Beef** 10.00
Sticky sweet chilli, spring onions & toasted sesame seeds

🍷 **Cheesy Spicy Chorizo Croquettes** 9.50
Punchy romesco sauce & pepperonatta

🍷 **Classic Prawn Pil Pil** (GFO) 11.50
Tiger plump cooked with chilli & galic oil , toasted bread

🍷 **Oak Smoked Salmon** (GFO) 10.75
Pickled onion, lemony cream cheese, capers & crusty bread

🍷 **Smoked Duck Breast & Liver Pate** (GFO) 10.50
Fig chutney, port glaze & toasted brioche

SHARERS

🍷 **The Ocean Feast** 23.95
Crispy monkfish bites, lime mayonnaise, salt & pepper squid with Kimchi emulsion, tiger prawn pil pil with crusty bread

🍷 **The Big Meat Up** 24.95
Proper scotch egg with brown sauce, flinger licking sticky chilli beef, cheesy chorizo croquettes & romensco sauce

🍷 **Baked Camembert en Croute** (V) 18.50
Marinated artichoke & olive, balsamic fig marmalade, hand rolled grissini , crusty baguette , toasted walnuts & hot honey

BURGERS

(Gluten free buns available)

All our burgers are served with skin on fries or mixed leaf salad

The Surrey Cricketer's Classic (GFO) 16.95
Corsley grounded prime beef patty, mature cheddar, burger sauce & homemade pickles (Make it big boy add bacon or pulled pork £3.00)

🍷 **Soft Shell Crab & Avocado** 17.95
Crispy battered fried soft shell crab, smashed avocado, baby gem lettuce, lime & tomato salsa

🍷 **Louisiana Crispy Chicken** 15.95
crispy butter-milked chicken, crunchy slaw, jalapeños, ranch sauce & lettuce

🍷 **Katsu Sweet Potato Burger** (VE, GFO) 15.95
Fire roasted sweet potato, kimchi emulsion, flash pickled onions & lettuce

SALADS

🍷 **Allotment Bowl** (VE,GF) 14.95
Herby mixed quinoa, roasted butter-nut squash, balsamic beetroot, baby spinach, drizzle tahini dressing & pumpkin seeds

🍷 **Crick's Chicken Caesar** (GFO) 16.95
Crispy baby gem lettuce, sourdough croutons, anchovies, free range egg & shaved aged parmesan

Som Tam Chae (GF) 14.95
Classic thai salad of long beans, tomatoes, cabbage dressed with pungent lime, coriander & palm sugar dressing , crushed peanuts add crispy chilli beef or grilled king prawns 6.00

🍷 **English Burrata with Harissa Artichokes** (V, GF) 17.50
Creamy burrata on bed of harissa tossed beans, marinated artichokes, fire roasted red peppers, kale & olive oil

🍷 **Battered Fried Onion Rings** (V) 5.00

Buttered Savoy Cabbage, Carrots & English Peas (V, VEFO) 5.50

🍷 **Truffle Chips** 6.95

✧ OUR SUNDAY ROAST ✧

All roasts are served with braised red cabbage, tender broccoli (v), honey roasted carrots (v), roast Koffman's potatoes, giant Yorkshire pudding and proper roast gravy (Ask staff for Special roast of the day)

Roast Sirloin of Hereford Beef *with horseradish* (GFO) 21.95

Roast Leg of Salt Marsh Lamb *with mint sauce* (GFO) 20.95

1/2 Roast Chicken *with bread sauce* (GFO) 18.95 • **Mix Roast beef & lamb** 24.50

Rosemary & Garlic Rubbed Autumnal Squash (VE,GFO) 16.95

SOMETHING ON THE SIDE

Pigs in Blanket 6.95 • Mature cheddar Cheesy Cauliflower (GF) - 5.95 • Mac 'n' Cheese - 5.95 (*add truffle / 2.50*)

PIE & PINT TUESDAYS £18

Delicious homemade pie & mash

(Beer not your bag, swap with a glass of 175ml house wine)

TREAT SOMEONE TO ONE OF OUR GIFT VOUCHERS

Available Online

**EACH VOUCHER IS WORTH
10% MORE THAN FACE VALUE**

WINE WEDNESDAY

£5 OFF BOTTLE OF WINE

(When you order a main course!!)

✧ PIZZA ✧

Our crispy hand-stretched sourdough pizzas have a rich tomato sauce or cheesy bechamel, "Fior di Latte" mozzarella base with artisan topping and cooked to perfection at around 350 degrees in our wood fired oven.

Make it Gluten free for 1.50 or Vegan cheese for £1.00

🍕 Margherita (V) 13.50

Fior di latte mozzarella, tomato sauce, basil Add burrata 4.00

🍕 Chilli Freak 17.00

Chorizo, pepperoni, jalapenos, curly kale, tomato sauce, mozzarella & crushed chillies

🍕 Double Pepperoni 15.50

Spicy & mild pepperoni, tomato sauce, fior di latte finished with hot honey

🍕 Salsiccia 16.50

Tuscan sausage cooked with fennel & chilli, tender broccoli, tomato sauce & fior di latte mozzarella

🍕 Portobello Mushroom 16.00

Wood roasted forest mushrooms, delicious taleggio cheese, baby spinach, cheesy bechamel & mozzarella

🍕 Chicken & Nduja 16.00

Fiery nduja, roasted red onions, sweet red peppers, tomato sauce & fior di latte mozzarella

🍕 Peachy Prosciutto 16.50

Crispy prosciutto with caramelised peach, basil, smooth ricotta, red onion, hot honey & aleppo pepper

🍕 Smoked Ham & Mushroom 16.00

English ham, mushrooms, olives, mozzarella & tomato sauce

Our recommended pairings

Pecorino Organic,
Vigna Madre
(Italy) 6.65 / 9.50 / 28.00

Organic Nero D' Avola,
Petrarinusa
(Italy) 7.65 / 9.95 / 29.50

Organic Montepulciano
d'abruzzo, Dega
(Italy) 32.00

