



Nibbles

Parsnip crisps /3
Cashews / 3
smoked almonds / 3

Starters

Kielbasa (<i>polish garlic sausage</i>) or Kalamata olives	2.50
House baked sea salt & thyme focaccia & balsamic aioli	3.50
Artisan Dorset charcuterie plate (Dorset coppa, chorizo, air dried beef, air dried pork loin)	6.50
Mustard & pork terrine, chutney, cornichons & toast	6.50
Crispy cod goujons & tartare	6.50
Stilton, frisse, watercress, shallot & bacon salad	6.50
Smoked salmon from Dorset, salmon mousse (<i>Chesil Smokery, West Dorset</i>), lemon curd & coriander	7.50
Pan seared scallops & chorizo	11.50
Smoked haddock aioli on toasted focaccia	6.50
Fried duck egg, Churchgate pork merguez sausages & harissa aioli	7
Smoked mackerel, lemon, dill & horseradish pate, toasted focaccia	6.50

Mains

Hand rolled gnocchi w/ Portobello mushroom, spinach & pangrattato	12
Beer battered cod & house chips	12.50
South coast halibut, brown shrimps, new potatoes, lemon & sea purslane	17
British lop pork tenderloin, Bayonne ham, broccolini & buttery mash	14.50
Scottish Salmon fillet, peperonata, chickpeas & basil pesto	16.50
British lop gammon steak, chorizo, fried duck egg & house chips	12.50
6oz chuck beef burger, cheddar, smoked bacon, BBQ sauce, brioche bun & skinny fries	12.50
6oz chuck beef burger, stilton, smoked bacon, spicy burger sauce, brioche bun & skinny fries	12.50
<i>Add an extra patty & cheddar 3</i>	

Chateaubriand – served with seasoned skinny fries	13/ per 100g
The chateaubriand is the prizes cut from the fillet head. Best served medium rare	
Our chateaubriand is priced per 100g and are dependent on what we have in stock. They are big and don't generally come any smaller than 500g. Good if you're hungry or for 2 to share	
Simmental Sirloin – 280g served with seasoned skinny fries	28
Garlic & parsley butter 2.25	Fried duck egg 1.50

Sides

Skinny fries 2.50	House cut chips 3	Mushy peas 2.50
Buttered savoy cabbage 3	Mixed leaf salad 3	Green beans chilli & garlic 3

We Source Locally Where We Can

MEAT, Bridget B's, Sacombe Farm, Nr Hertford ; **EGGS**, East End Farm, Roydon; **SAUSAGES** are made by Jason and Danny at The Churchgate Sausage Shop; Amwell Farm supply our **FRUIT** and **VEGETABLES**; Our **FISH** and **SEAFOOD** is supplied by Stickleback in Welham Green, **RAPESEED OIL** by Duchess farms, Sawbridgeworth.

For parties of 7 or more 10% discretionary gratuity will be added. All tips are distributed equally to all staff on duty

Please ask any member of staff for allergens information