



Nibbles

Cashews /
Wasabi nuts
£3 per portion

Starters

Kielbasa (<i>polish garlic sausage</i>)	2.50
House baked sea salt & thyme focaccia, balsamic aioli & Kalamata olives	3.50
Cod goujons & pea puree	7
Grilled goats cheese, apple, beetroot & hazelnut salad	6.50
Oak smoked salmon, lemon curd, griddled asparagus & water cress	7.50
Green bean salad, feta, shallot & toasted almonds	6.50
Fried duck egg, black pudding hash, HP sauce	7
Smoked ham hock & mustard terrine & toasted focaccia	6.50
Roast tomato & basil soup	6
Scottish mussels mariniere	7
Gnocchetti with chorizo & peas	7
Mixed leaf Caesar Salad	6.50

Mains

Shakshuka (baked hens eggs & pepper stew) with chickpeas & feta	12
Beer battered cod & house chips	12
Roast free range chicken breast, aioli, courgette, butterbean & chorizo casserole	14
South coast Plaice, smoked paprika & red pepper, buttery mash & tenderstem broccoli	16
Hertfordshire Red Deer, boulangere potatoes & blackberries	18
Scottish Salmon, king prawn, pollock & mussel chowder	18
Churchgate Cumberland sausages, buttery mash & onion marmalade	12
6oz chuck beef burger, cheddar, smoked bacon, BBQ sauce, brioche bun & skinny fries	12
6oz chuck beef burger, stilton, smoked bacon, sriracha aioli, brioche bun & skinny fries	12

Add an extra patty & cheddar 3

Chateaubriand – Served with seasoned skinny fries	13 per 100g
<i>The chateaubriand is the prized cut from the fillet head. Best served medium rare.</i>	
<i>Our chateaubriand are priced per 100g and are dependent on what we have in stock. They are big and don't generally come any smaller than 450g. good if you're hungry or for two to share</i>	
Rib-eye – 280g served with seasoned skinny fries	28
Fillet – 200g served with seasoned skinny fries	28
<i>Our beef is Hertfordshire reared Simmental beef from Bridget b's Farm</i>	
<i>Garlic & parsley butter – 2.25 Fried duck egg – 1.50</i>	

Sides

Skinny fries 2.50	House cut chips 3	Mushy peas 2.50
Buttered hispi cabbage 3	Mixed leaf salad 3	Green beans chilli & garlic 3
	Eastwick tomato & onion salad 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