
STARTERS

ROASTED BEETROOT SALAD
grilled broccoli, halloumi **£9/£14**

SEARED SCALLOPS
thick cut bacon, salsa verde **£12**

BURRATA
fried aubergine, basil **£10**

ROFFORD FARM BEEF RILLETTES
grilled bread, cornichons **£8.⁵⁰**

CORNISH COD GOUJONS
tartar sauce **£9**

SUNDAY ROAST

ROFFORD FARM BEEF
pure breed Aberdeen Angus beef from Sophie's family farm in Oxfordshire **from £16**

RED DEVON CHICKEN
corn fed & free range
half/whole **£15/25**

THICK CUT PRIME RIB
slow roasted west country rib **£25**

KIDS MINI ROAST
Rofford farm beef or Red Devon chicken **£10**



CLASSICS

ROASTED COD STEAK
grilled broccoli, hollandaise **£17**

BEEF BOURGUIGNON
red skinned mash **£13**

CHARGRILLED TUNA STEAK
avocado, tomato & red onion salsa **£16**

HAMBURGER
4oz patty, stacked with dill pickle, iceberg
lettuce & steak sauce mayo
single/double **£11/14**

BRUNCH

all £8

AVOCADO ON TOAST
poached egg

BENEDICT
roast ham, poached eggs, hollandaise

ROYALE
smoked salmon, poached eggs,
hollandaise

FLORENTINE
wilted spinach, poached eggs,
hollandaise

served until 4pm

VEGETABLES

all £4.⁵⁰

GRILLED BROCCOLI

CREAMED SPINACH

THICK CUT ONION RINGS

FRIED AUBERGINE

GARLIC GREEN BEANS

BUTTER LETTUCE
avocado

Any allergies or dietary requirements? Just ask a member of the team
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.



WINE 125ml / bottle

WHITE

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| HOUSE France | £5/20 |
| SHARPHAM ESTATE 2014, Devon, England | £5. ⁵⁰ /26 |
| PICPOUL DE PINET 2015, France | £5. ⁷⁵ /28 |
| SAUVIGNON BLANC 2015, L'Enclos Caillou, France | £6/29 |
| ALBARIÑO 2015, Anima de Raimat, Spain | £6. ²⁵ /31 |
| ARCHANGEL PINOT GRIS 2014, New Zealand | £7. ²⁵ /36 |
| CHABLIS 2015, Domaine Defaix, France | £7. ⁵⁰ /38 |
| CLOUDY BAY 2016, Sauvignon Blanc, NZ | £8. ⁵⁰ /45 |
| PULIGNY-MONTRACHET 2013, Domaine Pernod-Belicard, France | £65 |

ROSE

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| PROVENCE ROSE 2015, Château Paradis, France | £6. ²⁵ /30 |
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RESTORATIVES

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| SPRINGBOARD pink grapefruit, strawberries, passion fruit puree, fresh lime | £5 |
| LIVER RECOVERY strawberry, pressed apple, banana, sugar syrup | £5 |
| APPLE & MINT COOLER pressed apple, mint, cucumber, lemon | £5 |
| MONKEY NUTS banana, vanilla ice cream, peanut butter, milk | £5 |
| add a kick of jack daniels | £9 |

BEER pint

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| HEINEKEN | £5. ⁴⁰ |
| COAST TO COAST PALE ALE | £5. ⁵⁰ |
| BIRRA MORETTI | £5. ⁵⁰ |
| GUEST BEERS | see board |

RED

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| HOUSE France | £5/20 |
| CABERNET SAUVIGNON 2015, Ajaya, South Africa | £5. ⁵⁰ /26 |
| CABALETTA 2015, Rosso Delle Venezie, Italy | £6/29 |
| PINOT NOIR 2014, James Bryant Estate, USA | £6. ⁷⁵ /34 |
| CÔTES DU RHÔNE VILLAGES 2014, Bramadou, France | £7 /35 |
| ZINFANDEL 2014, Napa Valley, USA | £7. ²⁵ /37 |
| RIOJA RESERVA 2012, Barón De Ley, Spain | £7. ⁵⁰ /38 |
| SAURUS MALBEC 2013, Patagonia, Argentina | £8/43 |
| COONAWARRA CABERNET SAUVIGNON 2013, Leconfield, Australia | £44 |
| MARGAUX 2012, Maison Sichel, France | £8. ⁵⁰ /45 |
| MAGNUM (1.5L) 2012, Henri Lurton, Brane-Cantenac, France | £100 |
| PINOT NOIR 2013/14, Marion's Vineyard, Schubert, New Zealand | £55 |
| GRAMERCY CELLARS SYRAH 2012, Washington, USA | £60 |
| HENSCHKE ESTATE 2012, Barossa Valley, Australia | £70 |
| BRUNELLO DI MONTALCINO 2008, Ugolforte, DOCG, Italy | £80 |
| SNOWDEN 2010, Cabernet Sauvignon, Napa Valley, USA | £100 |
| CHÂTEAU BATAILLEY 2009, Grand Cru Classé, Pauillac, France | £125 |

TIPPLE

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| SOPHIE'S BLOODY MARY house mix, vodka | £9 |
| ESPRESSO MARTINI vodka, Frangelico, Kahlua, espresso | £12 |
| MIMOSA Prosecco, fresh orange | £9 |
| WATERMELON MARTINI vodka, fresh watermelon, vanilla sugar | £12 |