

Thursday 8th

Kitchen opening hours: Noon - 10pm

Please note during busy periods food may take longer than expected to reach the table

We make all our dishes on site daily and cook to order, nothing is brought in prepared or frozen

All our meat is supplied by Lee and Phyllis Harper at Highgate Butchers / Day boat fish from Cornwall

Food allergy: If you have a food allergy or special dietary requirement please inform a member of staff before you order

It's official, we're the Best pub in the country! 2018 Great British Pub awards

Best wine pub Great British Pub Awards 2016 & 2018

Listed in the Top50 Gastro pubs in the country 2016,17 & 18

GIN & TONICS

Served as doubles (50ml) with Fever Tree Tonics

Chase GB, tonic water, ginger and lemon £10

Renegade, tonic water, rosemary £10

Silent Pool, elderflower tonic, coriander leaf £10

Monkey 47, elderflower tonic, cucumber and mint £12

Gin Mare, tonic, marmalade, orange bitters, orange peel £10

PROPHET'S ROCK, INFUSION PINOT NOIR

If a chilled Beaujolais ran off with Pinot Noir to
the mountains of Central Otago.

This Pinot Noir has been made without fermenting the wine on it's
skins. Instead, the juice sat with the skins and gently infused
colour and flavour for 10 days before being pressed and 'wild'
fermented in old barrels. Served chilled £8.50 175ml

Club sandwich: chicken, bacon, lettuce, avocado, tomato, sriracha mayo in toasted white bread (from noon -5pm)	£10
Half-a-dozen Jersey rock oysters with Cabernet Sauvignon and shallot dressing	£15
Baked Dorset crab Basque style <small>white & brown meat from a whole crab baked in the shell in spicy cream sauce with a toasted parsley and breadcrumb crust</small>	£12
Confit duck leg with six steamed pancakes, cucumber, spring onion, plum sauce, hoisin sauce	£12
Mackerel pâté with toasted bread	£7
Crispy fried chicken wings covered in a spicy Korean chilli sauce	£8
Half-a-kilo of steamed Cornish mussels with white wine, cream and shallot sauce	£9
Leek and potato soup with toasted bread (vegan)	£6
Wild mushrooms on toast with garlic vegan butter (vegan)	£8
Pan-fried halloumi, tomatoes, red onion, pomegranate, parsley, pomegranate molasses, red wine vinegar & olive oil dressing (v)	£7
Duck cottage pie with green beans	£16
Pan-roasted whole lemon sole with lemon butter and tender-stem broccoli	£18
Bouillabaisse: salmon, monkfish, mussels, squid in a rich tomato sauce with rouille and croutons	£20
Char-grilled spicy jerk chicken with rice n' peas, mango and papaya salsa and fried plantain	£17
Pan-fried sea bass fillets with crushed new potatoes, samphire and basil oil	£18
Char-grilled sirloin steak with hand-cut chips and béarnaise sauce	£25
Pan-fried medium-rare feather-blade steak with hand-cut chips and peppercorn sauce	£19
Spiced carrot hash burger with carrot hummus and pea-shoot salad, mixed salad (Vegan)	£13
Lentil and vegetable "shepherds pie" with a sweet potato top, green beans (Vegan)	£13
Chickpea and vegetable curry with green rice (Vegan)	£13
Cheeseburger with red onion, lettuce, burger sauce, gherkin and hand-cut chips (add bacon £1.5)	£14.5
Fish and chips: beer battered haddock fillet with hand-cut chips, tartare sauce and mushy peas <small>small £7.5</small>	£14.5
Rocket & Parmesan salad /hand-cut chips/mixed salad/tomato & onion salad/green beans & shallots/broccoli	£4 ^{each}
Passionfruit crème brûlée	£6
Apple and calvados tarte tatin with vanilla ice cream	£6
Chocolate fondant with vanilla ice-cream (please allow 10 minutes)	£6.5
Sticky toffee pudding, toffee sauce, vanilla ice-cream	£6.5
Union Ice-Cream Company: chocolate, vanilla, salted caramel, strawberry Sorbet: mango, apple	£2.2 ^{scoop}
Mochi ice-cream balls : gelato wrapped in a sweet rice flour dough: coconut, vanilla, mango	£1.7 ^{each}
British cheese board: Young Buck blue cheese / Cornish mature Gouda / Baron Bigod soft cheese / Montgomery cheddar / quince / crackers	£12

We now add an optional 12.5% service charge to all table service bills 100% of which is paid directly to the staff.

If you do not wish to pay the service charge please let us know and it will be removed.

Well-behaved children are welcome, but they must be supervised at all times. Please do not let children run and play games inside the pub or in the gardens. **Friendly / quiet dogs** are welcome, they must be kept under control and on a lead at all times.

CASK BEERS

BREWERY	STYLE	A.B.V	PINT
Black Sheep	Best Bitter	3.8%	£4.5
Brain's Rev James	Best Bitter	4.5%	£4.5
Purity UBU	Amber Ale	4.5%	£4.5

KEG BEER AND CIDER

Meantime Pale Ale	Pale	4.3%	£5
Camden Hells	Lager	4.6%	£5
Estrella Damn	Lager	4.7%	£5
Amstel	Lager	4.1%	£4.6
Aspall's Harry Sparrow	Cider	4.6%	£4.8

BOTTLE & CANNED BEERS

Sierra Nevada	Pale ale	5.6%	355ml	£5.5
Vedett	Lager/pils	5%	330ml	£5.2
Corona	Lager	4.5%	330ml	£5
Peroni	Lager	5.1%	330ml	£5
Peroni - Gluten Free	Lager	5.1%	330ml	£5

NON-ALCHOLIC BEERS

Heineken	Lager	0.0%	330ml	£3
Erdinger	Wheat beer	0.0%	500ml	£3

BOTTLED CIDER

Kopparberg Pear		4.5%	500ml	£5
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Bulmers Orchard Pioneers:

Sarah's Red Apple Cider		5%	500ml	£5
Cloudy Apple Cider		5%	500ml	£5

Old Mout Cider:

Berries and cherries		4%	500ml	£5
Kiwi and lime		4%	500ml	£5
Passionfruit and lime		4%	500ml	£5

TEA 2 cups per pot (hot water refills are available on request)

by Shibui tea merchants Edinburgh

ENGLISH BREAKFAST £3.5

A blend of Assam, Ceylon and Tanzanian

EARL GREY £3.5

A blend of rich Assam and Ceylon black teas with bergamot

CHAMOMILE £3.5

A relaxing and soothing herbal infusion of whole chamomile flowers

MASAL CHAI £3.8

Full-bodied Assam tea with cinnamon and other spices

MOROCCAN MINT £3.8

Chinese gunpowder green tea with melange of mints

TROPICAL GREEN £3.8

Sencha green tea with tropical fruits and a hint of ginger

BLUEBERRY ROOIBOS £3.8

A blend of South African rooibos and blueberries

BERRY HIBISCUS £3.8

Fruit berries and hibiscus petal

CHUNG MEE £3.8

The most popular green tea in china also know as Dragonwell

WHITE PEONY £3.9

White tea, prized for its high antioxidant properties

JASMINE PEARLS £4

Green tea with the fragrance of fresh Jasmine

GIN

	ABV	25ML
Bombay Sapphire	40%	£5
Chase GB	40%	£5
Tanqueray	47.3%	£5
Hendricks	41.4%	£6
Sipsmith	41.6%	£6
Hayman's Old Tom	40%	£5
Monkey 47	47%	£6
Gin Mare	42.7	£5

VODKA

Wry	40%	£4.5
Grey Goose	40%	£5.5
Ketel One	40%	£5
Belvedere	40%	£5.5

HOUSE SPIRITS

Wry Vodka	40%	£4.5
Cremorne Colonel Fox	40%	£4.5
Ocho Tequila	40%	£4.5
Bacardi	37.5%	£4.5
Remy Martin V.S.O.P	40%	£5.5
Jack Daniels	40%	£4.5
Goslings Black Seal	40%	£4.5
J&B Rare	40%	£4.5

RUM & TEQUILA

Havana Club 3 years	40%	£4.5
Havana Club 7 years	40%	£5
Sailor Jerry Spiced rum	40%	£4.5
Pyrat X.O	40%	£6.5
Ron Zacapa 23 years	40%	£10
Ron Zacapa X.O	40%	£20
Diplomatico Reserva	40%	£7

Patron Anejo	40%	£7
Patron Reposado	40%	£7
Patron XO Café	35%	£5.5

SHERRY

La Guita Manzanilla	15%	£5
Romate Amontillado Fino	17%	£5
Avear Pedro Ximenez 2014	16%	£6

WE HAVE A SEPARATE MENU FOR WHISKIES, PORT, CALVADOS, AND DESSERT WINES.

FEVER-TREE 200ml BOTTLES

£1 as a mixer / £2 as a soft drink

Tonic, slimline tonic, ginger ale, ginger beer, lemon tonic, elderflower tonic, Mediterranean tonic

DALSTON'S SODAS

£2.80 each 330ml cans

Orangeade, lemonade, cherryade
Fizzy elderflower, ginger beer

COCA COLA

330ml glass bottles £2.80 each
Coca cola, Diet coke, Coke zero

ORGANIC KOMBUCA KAT

Pomegranate 330ml £4.50