



SNACKS

Black pepper and real ale beef jerky	5.00
Root vegetable crisps (v)	3.50
Marinated olives with lemon, orange and fennel (v)	3.50
Sweet and spicy roast nuts (v)	2.50
Charred marinated vegetables with garlic, thyme and rosemary (v)	4.50
Pretzels with bacon and onion salt	2.50

SANDWICHES

Served on white or brown bread with salad garnish and crisps

Rare roast British beef with horseradish	8.00
Smoked Scottish salmon, dill cream cheese, capers, fresh lemon	8.00
Free-range egg mayonnaise, mustard cress (v)	6.95

SHARING BOARDS

Ideal for 2 or 3 people

From the Earth (v) 14.00

Roast acorn squash hummus, toasted seeds and British virgin rapeseed oil, charred and marinated seasonal vegetables with cumin and smoked sweet paprika, beetroot falafel with dukkha and mint, served with homemade crispy flat breads and seasonal salad

Seas & Rivers 18.00

Gravadlax of Scottish salmon, cucumber, dill and crème fraîche, soured Cornish mackerel with all spice and red onion, house smoked Hampshire trout with horseradish and chervil, served with rye bread and seasonal salad

Meat & Poultry 16.00

Gressingham duck rillettes with orange and thyme, British cured pork coppa, aged Parma ham, served with house pickles, sweet confit garlic cloves and crostini

Cheese Board 17.00

Colston basset blue, Lincolnshire poacher and Cornish brie served with grapes, celery, crackers and our house chutney

(v) Vegetarian (ve) Vegan

Please ask the waiting staff if you have any specific dietary needs. Most of the dishes can be modified to accommodate any dietary needs.

Allergens

Please advise your server of any special dietary requirements, including tolerances and allergies. Our staff will be able to inform you of any specific allergens we know to be present in each of our dishes. Where possible, our trained staff will advise on alternative dishes. However, all of our dishes are produced in kitchens that contain allergens. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

We add a discretionary 12.5% service charge to all bills, 100% of which is distributed between the team

Hot Drinks

Envelope teas

Earl Grey	2.40
Peppermint	2.40
Red berry	2.40
Chamomile	2.40
English breakfast	2.40

Fairtrade Coffee

Americano	2.80
Cappuccino	2.95
Espresso	2.00
Double espresso	3.00
Macchiato	3.20
Latte	2.95
Flat white	2.95
Hot chocolate	2.95
Mocha	3.25

Cold Drinks

Small still / sparkling water	330ml	2.05
Large still / sparkling water	750ml	4.40
Luscombe bottled drinks		2.95
Big Tom tomato juice		2.95
Coca-Cola		2.75
Diet Coke		2.65

Beer & Cider

Becks	abv 4%	275ml	4.40
Becks Blue	abv 0.0%	275ml	3.60
Budweiser	abv 4.8%	330ml	4.50
Abbot Ale	abv 5.0%	500ml	4.70
Leffe Blonde	abv 6.6%	330ml	4.75
Aspall Suffolk Cider	abv 5.5%	500ml	4.50

WINE LIST

By the glass (175ml) and bottle (750ml)

White

Amori Pinot Grigio, Veneto, Italy, 2017 <i>Clean and crisp with aromas of citrus fruits</i>	Glass 6.00 Bottle 21.00
Chemin de la Serre Marsanne Viognier, Coteaux du Languedoc, France, 2017 <i>A well rounded, medium bodied white showing soft stone fruits, green apple and melon</i>	Glass 6.50 Bottle 22.50
Mount Brown Sauvignon Blanc, Waipara, New Zealand, 2017 <i>A restrained expression of Sauvignon Blanc showing fresh citrus flavours with freshness on the palate</i>	Glass 8.50 Bottle 26.00
Arcan Albarino, Rias Biaxas, Spain, 2016 <i>Galicias signature grape variety displaying intense notes of white fruit, pears, citrus fruits and mouthwatering acidity</i>	Bottle 29.50
Petit Chablis Frederic Prain, Burgundy, France, 2017 <i>Chablis at its best with crisp green apple up front giving way to flinty mineral notes and creamy mouth feel.</i>	Bottle 31.75

Red

Ladera Verde Merlot, Central Valley, Chile, 2016 <i>Rich, ripe dark fruits on the nose. The palate displays notes of blackcurrants, plums, damson and juicy acidity</i>	Glass 5.75 Bottle 20.00
Armigero Sangiovese di Romagna Riserva, Italy, 2014 <i>Ruby red with lashing of dried fruit and spice, full bodied and warmon the palate</i>	Glass 5.75 Bottle 21.00
Chemin de la Serre Carignan Vieilles Vignes, Languedoc, France, 2016 <i>A well rounded red showing red fruits, cherry and some autumnal spices.</i>	Glass 6.50 Bottle 22.50
Club Claret Chateaux Gaury Balette, Bordeaux, France, 2015 <i>Classic claret, delivered softly with fruit to the fore and nicely balanced structure.</i>	Glass 7.00 Bottle 24.50
Gouguenheim Malbec, Mendoza, Argentina, 2017 <i>High altitude combined with irrigation of the purest snow melt in the Andes creates a Malbec with bold dark fruits, savoury notes and hints of spice on the finish.</i>	Glass 8.50 Bottle 26.00
Valserrano Rioja Crianza, Spain, 2014 <i>Red berry jam, balsamic and hints of oak this is a tasty and well rounded Rioja.</i>	Bottle 29.50
Chateau Rocher Calon, Montagny St Emilion, Bordeaux, France, 2015 <i>Elegant, full bodied and distinguished. Robust red berry and cherry aromas follow through to blackberries and liquorice on the palate.</i>	Bottle 30.50

Rosé

Mediterranean Rose d'Orange, Rhone Valley, France, 2017 <i>A light and delicate rosé with rose petal aromas and wild red berry flavours, made from the vineyards surrounding the medieval village of Sérignan-du-Comtat close to the Rhône river.</i>	Glass 5.95 Bottle 23.00
St. Sidoine Rose, Provence, France, 2016 <i>Lovely fresh, dry style Provence rose with soft strawberry fruit and a little honeysuckle.</i>	Bottle 25.50

Sparkling wine

By the glass (125ml) or bottle (750ml)

Prosecco Spumante Botter Extra Dry, Veneto, Italy, NV <i>A bouquet of pear drops, lemon and melon. The palate is light and fresh with a clean finish.</i>	Glass 7.75 Bottle 27.50
Louis Boyier Brut, Champagne, France, NV <i>Crisp and dry with lovely biscuit and brioche flavours, this is a very elegant Champagne with great length.</i>	Glass 12.75 Bottle 45.00
Louis Boyier Brut Rose, Champagne, France, NV <i>Rich and fruity, sturdy enough to serve with food. A delicious rose with summer berry and citrus flavours with a crisp and refreshing finish.</i>	Bottle 52.50