

sunday daytime

brunch cocktails

- CHANDON GARDEN SPRITZ brut, bitter orange liqueur, herbs & spices gls 11 btl 45
JUBILEE Chase grapefruit & pomelo gin, Cremant de Loire & lime 10
STRAWBERRY THYME Graveney London dry, strawberries, lemon, thyme & bergamot 11
SUMMER SPRITZ Hayman's peach & rose cup, traditional lemonade & berries 9.7

sharing & small plates

- POTATO & ROSEMARY FLATBREAD Topped with grilled artichoke, red pepper, mozzarella, rocket & pesto V 7.5
SLOW-COOKED HAM HOCK & WOOKEY HOLE MATURE CHEDDAR CROQUETTES Served with English mustard mayonnaise 9
BANG BANG FERMENTED CHILLI & YUZU CAULIFLOWER With coriander, sesame seeds & mandarin VG GF 6.9

brunch

add fried egg, poached egg, mushroom, nduja 2
add bacon, sausage, avocado 2.5

- FRIED CHICKEN & AVOCADO BELGIAN WAFFLE Topped with sour cream, smoked chilli dressing, coriander & lime 13
CRUSHED AVOCADO & POACHED EGGS ON SOURDOUGH Topped with pea shoots, chilli & chives V 10.5
SMOKED PORK SHOULDER BENEDICT On toasted English muffins with poached eggs & a creamy Hollandaise sauce 11.5
SAUTÉED FIELD MUSHROOMS & SPINACH ON SOURDOUGH With a poached St Ewe's egg & spiced tomato relish V 9.5
FULL ENGLISH Sausages, bacon, egg, mushroom, beans, tomato, sourdough & Nduja ketchup 13
VEGAN BREAKFAST Vegan bacon, sausages, sautéed mushrooms & spinach, beans, tomato & sourdough VG BK 13

roasts

served with roast potatoes, summer greens & British heritage carrots

- SWINGERS ROAST A selection of Hereford beef, Norfolk chicken & pork belly 23 for 1 | 38 for 2
TOPSIDE OF HEREFORD BEEF With Yorkshire pudding, homemade horseradish sauce & gravy 19.5
SLOW-ROAST ORCHARD FARM PORK BELLY With Yorkshire pudding, apple sauce & gravy 17.5
ROASTED SMOKED CELERIAC With olive oil, lemon & herb dressing VG 16.5
ROAST MUSHROOM & TRUFFLE STUFFED NORFOLK CHICKEN LEG With Yorkshire pudding, bread sauce & gravy 16

main

BRITISH SEASONAL SUMMER SALAD

Isle of Wight tomatoes, Jersey Royals, radish, fennel, broad beans, pea shoots & olive oil dressing VG GF 14

buns

all served in a brioche bun with rosemary salt fries
add bacon, cheese, jalapeños, fried egg 1.5

- PLANT-BASED MIAMI BURGER Vegan patty, bacon, smoked Applewood cheese, onion, relish & crispy onions VG 15.2
DOUBLE FILLET BUTTERMILK CHICKEN BURGER Breaded chicken breast with Coronation mango slaw, lettuce & tomato 15
HILL HOUSE FARM BEEF BURGER With cheddar, cos lettuce, tomato, sweet pickle, onion & house burger sauce 15.2

sides

add nduja ketchup GF 0.5

- TRUFFLE & PARMESAN FRIES GF 5.8
ROSEMARY SALT FRIES V GF 4.4
ROSEMARY SALT THICK CUT CHIPS V GF 4.4
ISLE OF WIGHT HERITAGE TOMATO SALAD GF VG 6.5
WATERCRESS, FENNEL & RADISH GF VG 4.5
ROCKET, ARTICHOKE & PARMESAN SALAD With balsamic GF 5

desserts

STICKY TOFFEE PUDDING

With toffee sauce & vanilla ice cream V 7.5

KENT STRAWBERRY & MERINGUE ETON MESS

With whipped Chantilly cream V 7.5

CHOCOLATE BROWNIE & CHERRY ICE CREAM SUNDAE

With toasted almonds V 7.8