

ALLERGENS



SNACKS & NIBBLES

Hoxton Sourdough Bread, Salted Butter G,D,M,Se

Mixed Garlic & Herb Olives SD,MU,Ce

Duo of dips; Muhammara & Babaganoush, Sourdough Crispbreads Se,N,G

STARTERS

Braised Ox Cheek Fritter, Aged Tartare, Heritage Beetroots, Horseradish Cream, Quail Egg, Chervil

E,Sd,Mu,Ce,D,Mi,G

Roasted Shellfish Velouté, Salt Cod Brandade, Kohlrabi, King Prawn, Rainbow Chard, Prawn Oil, Saffron *Gluten Free*

F,D,Mi,Sd,MO,Cr,Ce,Mu

Game Bird Terrine, Roasted Pistachio, Gauffre Potatoes, Spiced Apple & Raisin Chutney, Roasted Fig *Gluten Free*

D,Mi,G,E,Mu,Sd,Ce,N

Tempura Maldon Oysters, Taramasalata, Pickled Cucumber, Burnt Lemon, Dill *Gluten Free*

Mo,Sd,F,Mu

Glazed Roscoff Onion, Braised Chestnuts, Onion Soubise, King Oyster Mushroom, Cabernet Sauvignon Vinegar *Gluten Free*

D,Mi,Sd,Mu,Ce

MAIN COURSES

Pan Roasted English Duck Breast, Turnip Fondant, Sour Cherry, Confit Leg Croquette, Aged Balsamic, Offal Sauce *Gluten Free*

D,Mi,Sd,Ce,Mu

Pan Seared Devonshire Hake, Roasted Pumpkin, Smoked Corn Velouté, Chilli, Garlic, Miso, Ginger, Tomato, Coriander

F,D,Mi,Sd,Ce,So,G

Spiced Wiltshire Pork Chop, Roasted Celeriac, Apple & Pecan Salsa, Date Ketchup, Braised Cheek Bon Bon *Gluten Free*

D,Mi,Sd,Mu,Ce,N

Roasted Napa Cabbage, Korean Spiced Rice, Coriander Emulsion, Gochujang Curry Sauce, Puffed Wild Rice

G,Sd,Mu,Ce,So

OUR FAVOURITES

Greyhound Ale Battered Haddock, Fries, Tartar Sauce, Lemon, Garden Peas

F,G,D,Mi,E,Sd,Mu

Beef Fillet Burger, Smoked Bacon, Tunworth, Brioche, Fries

G,D,Mi,E,Sd,Mu,Ce

Autumn Vegetable Risotto, Aged Cheddar, Crispy Onions, Lemon Zest, Pressed English Rapeseed Oil

D,Mi,G,Sd,Ce

Fresh Seafood Linguini, Saffron Sauce, Samphire, Spring Onion, Red Chilli

F,Cr,Mu,Ce,D,Mi,E,G,Mo

STEAKS

6oz Minute Steak, Fries, Local Watercress & Pea Shoots, Confit Garlic *Gluten Free*

Sd,Mu,Ce,D,Mi

8oz Aged Beef Sirloin, Triple Cooked Chips, Aged Parmesan *Gluten Free*

D,Mi,Sd,Mu,E

16oz Chateaubriand & all the trimmings (For 2 to share) *Gluten Free*

Sd,D,Mi,Mu,Ce

Peppercorn Sauce D,Mi,Sd,Ce / Garlic & Chive Butter D,Mi

SIDES

Glazed Heritage Root Vegetables, Chermoula, Pine Nuts *Gluten Free*

Sd,N

Celeriac & Kohlrabi Slaw, Apple, Mustard, Citrus Dressing *Gluten Free*

Sd,Mu,Ce

Sauteed Broccoli, Chilli, Garlic, Soy, Almond *Gluten Free*

D,Mi,N,So

Truffled Roasted Baby Potatoes, Rosemary, Aged Parmesan, Sea Salt *Gluten Free*

D,Mi

French Fries, Aged Parmesan *Gluten Free*

D,Mi

DESSERTS

Bitter Chocolate Parfait, Cocoa Sponge, Cherry Consommé, Sugar Tuille, Cherry Compote *Gluten Free*

D,Mi,E,Sd

Warm Quince & Walnut Cake, Miso Caramel, Poached Quince, White Chocolate Ganache

D,Mi,E,Sd,G,So,N

Classic Vanilla Brulée, Homemade Shortbread

D,Mi,G,E,Sd

Freshly Baked Citrus & Vanilla Madeleines, Lemon Curd

D,Mi,E,G,Sd

Vanilla Affogato

D,Mi, E

Homemade Ice Cream or Sorbet - Seasonal Flavours

Please Ask Your Server

Cheese Selection, Sourdough Crackers & Condiments

D,Mi,E,Ce,G

ALLERGENS KEY

Sulphur Dioxide - SD

Dairy - D

Milk - Mi

Egg - E

Celery - Ce

Mustard - Mu

Nuts - N

Peanuts - P

Soya - SO

Crustaceans - CR

Molluscs - MO

Sesame - Se

Fish - F

Lupin - L

Gluten - G