

## For The Table

Carlingford oysters (5,13) *Single 5.75*  
Lemon wedge & red wine shallot vinegar *half dozen 32*

Potato & thyme sourdough (1,3,6,8,9,10,11,12,13) (v) 7  
Lemon thyme butter

## Brunch (12-3pm)

Salmon Royale (3,6,7,8,9,10,11,12,13) 18  
Smash avocado, toasted English muffin,  
poached eggs, miso hollandaise

Classic Ham Royale (3,6,8,9,11,12) 18  
Classic Wiltshire ham, toasted muffin,  
poached eggs, buttery hollandaise

Waffles & Popcorn (3,6,8,9,10,11,12,13) 23  
Buttermilk popcorn chicken, malted waffle,  
maple syrup, sour cream, jalapeño, crispy onions

Wild Mushrooms on Toast (3,6,8,9,11,12,13) 18  
Caramelised red onion, spinach,  
poached eggs, toasted brioche, truffle hollandaise

Steak & Eggs (6,9,11,13) 38  
Chipotle glazed 10oz Striploin,  
two fried hen eggs, chilli, salsa verde, skin-on fries

Shakshuka (3,6,8,9,11,12) 21  
Free range eggs, tomato, red pepper,  
stewed baby spinach, herby feta,  
cumin & parsley, flat bread

Choice of starter, main (roast/brunch) & dessert.  
Brunch: 2 course £30 & 3 course £40  
Sunday Roast: 2 course £45 & 3 course £55  
(£15 supplement on Steak & Eggs)



## Starters

Suffolk charcuterie (3,6,8,9,10,11,12,13) 17  
Seasonal selection of cured fennel salami, chorizo,  
coppa, cornichon, capers & sourdough

Beef tartare (1,2,3,6,8,9,10,11,12,13) 17  
Pickled shallot, confit egg yolk & marmite crisp

Cured sea trout (7,9,10,11,13) 18  
Shaved fennel, blood orange & Keta caviar

Puglian Burrata (3,9,11,13) (v) 15  
Heritage tomatoes, basil pesto, pickled onion,  
balsamic pearl & black olives

Spring garden pea & mint soup (1,3,6,8,9,10,11,12,13) 12  
Potato & thyme sourdough

## Sunday Roast (12-5pm)

30-day dry aged British sirloin (6,9,10,11,13) 35

Free-range chicken (3,6,9,10,11,13) 32

Pithivier (3,6,8,9,10,13) (v) 23  
Truffled wild mushroom and celeriac, gravy

All mains above are served with Beef Fat Potatoes, Heritage Carrots,  
Roasted Parsnips with Maple Syrup, Yorkshire Pudding & Gravy

## Cocktails

Signature G&T 15  
St Pancras Gin, Paired with Fever-Tree Indian  
Tonic water, Lemon peel

Clear Margarita 21  
Enemigo Blanco Tequila, Union Uno Mezcal,  
Muyu Chinotto, Fortunella Golden Orange, agave, citrus, salt

Lychee Collins 18  
Dima's Vodka, Kwai Feh Lychee, Tio Pepe Fino Sherry,  
grapefruit sherbet, aloe vera, soda

## Sides

Koffman's skin on fries (ve) 7  
Rosemary salt

Cornish potatoes (9) (v) 7  
Garlic & herb butter

Tenderstem broccoli (1,3,8,12,13) (ve) 8  
Almond butter, red chilli

Cauliflower cheese (to share) (3,9) 9

## Desserts

Sticky toffee pudding (3,6,9,10,11,12,13) 10  
Vanilla ice cream

Balinese vanilla crème brûlée (6,9) 11

Wild honey parfait (1,2,3,6,7,8,9,12,13) 12  
Poached Williams pear, gooseberry compote, toasted  
oat crumbs

Selection of seasonal British cheese (1,3,8,9,13) 17  
Apple and cider chutney, Neal's Yard crackers

We always endeavour to manage the unintentional presence of allergens through potential cross-contact; however, we cannot guarantee that any of our foods are allergen-free or suitable for those with allergies. Please speak with our trained team about allergens. (v) Vegetarian, (ve) Vegan, (1) Nuts, (2) Peanuts or products, (3) Gluten, (4) Crustaceans, (5) Molluscs, (6) Egg or products, (7) Fish or products, (8) Soybeans or products (9) Milk or products, (10) Celery or products, (11) Mustard or products, (12) Sesame seeds or products, (13) Sulphur dioxide or products, (14) Lupin.

A discretionary service charge of 12.5% will be added to your final bill. All prices are inclusive of VAT at the current rate.

Menu  
with  
Calories

