

FOOD MENU

June



SMALL PLATES & STARTERS

Avocado & Bacon Salad

with Poached Egg & Truffle Oil - £7.50/£11.50

Ham Hock Terrine with Apple Chutney - £7.50

Pea & Mint Soup with Crusty Bread (v) - £5.50

Smoked Mackerel Pâté with Horseradish Mayo,
Pickled Cucumber & Toasted Sourdough - £6.50

BEER SNACKS

Merguez Scotch Egg with
Mustard Dressing - £5

Deep Fried Brie with
Cranberry Sauce (v) - £4.50

Chilli Beef Quesadilla
with Sriracha - £5

Pan Fried Padron Peppers (v) - £5

Salt & Pepper Squid with Sweet
Chilli Sauce - £5

Roasted Onion & Thyme Hummus
with Feta & Lebanese Flat Bread (v) -
£4.50

Chilli Chicken Skewer
with Piri Piri Dip - £5

MAINS

Slow Roasted Shoulder of Lamb with Olive Crushed Potatoes,
Sautéed Spinach & Rosemary Sauce - £14

Chargrilled Flank Steak

with Chips, Garlic Butter & Mixed Leaves - £16

Grilled Sea Bass

with Roasted Mediterranean Vegetables & Sauce Tapenade - £15

Chimichurri Burger with Manchego Cheese, Chorizo,
Chimichurri Salsa, Red Onion, Lettuce, Tomato & Chips - £14

Chicken & Bacon Caesar Salad with Silver Anchovies
& Shaved Parmesan - £12.50

Slow Braised Baby Back Pork Ribs

with BBQ Sauce & Chips - £16

Cajun Spiced Fried Chicken

with Tomato Salsa, Red Pepper Coleslaw & Chips - £12

Tomato Quinoa, Basil & Mozzarella Salad

with Chargrilled Broccoli & Pumpkin Seeds (v) - £11

Beer Battered Haddock & Chips

with Minted Pea Purée & Tartar Sauce - £13.50

Dean Swift Club Sandwich with Chicken, Bacon, Parmesan,
Lettuce, Tomato & Mayo with Chips & Coleslaw - £13

SIDES

Chips & Aioli - £3

Rocket & Parmesan Salad - £3

French Beans - £3

DESSERTS

(Please order before 21:30)

Selection of English Cheeses (Brie, Cheddar & Stilton)
with Quince, Celery & Biscuits - £6.50

Chocolate Fondant

with Chocolate Sauce & Vanilla Ice Cream - £5.50

Eton Mess - £6

Summer Pudding with Clotted Cream - £6

Let us know if you have dietary requirements
or allergies. Dishes may contain traces of nuts.

A discretionary service charge of 10% will be
added to your bill. All of which goes to the staff.

Food served daily 12-9:30pm. Upstairs dining
room available for private hire.

**Produce is from sustainable supplies and locally
sourced, the majority from Borough Market.**