



LIGHT BITES

- Slow braised oxtail & sticky black bomber Mac & Cheese gratin, red onion jam. £7
- Grilled honey & mustard chicken fillet, malted bloomer with British chorizo & smashed avocado mayo. £8
- Beer battered fish brioche bap, Nutbourne tomato relish, house tartare. £8
- (Add a choice of fries, seasonal salad or a mug of homemade soup £2 each)

SMALL PLATES

- Soup of the Day with malted bloomer. £5.5
- Smoked west coast haddock, pea, leek & barley risotto, crispy poached egg, preserved lemon oil. £7
- Crispy pork belly, pickled pear, cucumber, wild dandelion, smoked tomato & Regents Park honey glaze. £7
- Seared Eryngii mushroom scallops, truffle cauliflower, spiced shallot crisp, caper & shallot vinaigrette. **VG** £7
- Pan fried Winter squash Bubble & Squeak hash, sautéed forest mushrooms, wild frisse, walnut dressing. **VG** £6.5
- Smoked Lincolnshire duck breast, salt baked candy beetroot, ruby chicory, pomegranate molasses. £7.5

BIG PLATES

- 8oz British beef burger, ale onions, smoky bacon, melted cheddar, brioche bun, homemade chips. £13.5
- Balsamic glazed River Dart trout fillet, grilled broccoli, sweet potato mash, preserved lime dressing. £13.5
- Slow cooked beef, Guinness & mushroom pie, cheddar mash, seasonal market vegetables. £13
- Superfood salad, charred broccoli, carrot ribbons, pumpkin, radish, broad beans, mixed quinoa. **VG** £9.5
- Add chargrilled chicken breast £4 or grilled halloumi **V** £3
- Handmade Cumberland sausages, spring onion mash, crispy battered onion rings, stout gravy. £12.5
- Beer battered Cornish haddock, minted pea puree, hand cut chips, homemade tartare sauce. £14
- (pan-fried on request)
- Grilled dry aged 21 Day hung Angus flat iron steak, triple cooked chips, pickled shallot salad. £16
- Add Cafe de Paris butter, Oxford blue cheese or green peppercorn sauce. £1.5
- Sides: Triple cooked chips / Skinny Fries / Steamed market vegetables / Rosary goat cheese & beetroot salad. £3.5

New Loose Box Breakfast Menu starts Monday 21st January
Served Mon – Fri 8am – 12pm & Sat 10am – 2pm
Ask the team for details

V is suitable for vegetarians. VG is suitable for Vegans. All our meat is free range & supplied from carefully selected British farms.

Our fish is fully MSC certified. Food is freshly prepared on site. Please ask server for full allergen list.

A discretionary service charge of 12.5% will be added to your bill.