

LUNCH

Served From 11am-3pm Saturday

LIBATIONS

- RED SNAPPER** Letherbee Gin, Tomato Juice, Colman's Mustard, Beef Demi, House Pickle Juice 10
SANTI BABBO Koch Mezcal Espadin, St, Germaine, Creme de Violette, Lime, Bittercube Bolivar Bitters 14
LED ZEPPELIN III, CH Distillery London Dry Gin, Aperol, Yellow Chartreuse, Orange Juice, Thai Bitters 14
PUTTIN' ON THE SPRITZ Bonal Quina, St. George Raspberry Liqueur, Campari, Cava 14
THE PRESLEY, Rittenhouse Rye, Hidalgo Oloroso Sherry, Plymouth Sloe Gin, Cold-Brewed Coffee 14

SNACKS

- PEANUTS**, Sriracha, Worcestershire, Brown Sugar 4
SCOTCH EGG, Soft Boiled Farm Egg, Pork Sausage, Stout Mustard 8
Herb Marinated **OLIVES**, Dinon White Anchovies 8
PORK RINDS, Nacho Cheese Powder 9
Pot of Assorted Housemade **PICKLES** 9
Mustard Glazed Soft **PRETZEL**, Welsh Rarebit 11
Selection of **SCONES**, House Fruit Preserves, Clotted Cream 11

BOARDS

- CORNISH PASTY**, Piccalilli, Chutney, Greens 12
BUBBLE & SQUEAK, Barber's Cheddar, Slagel Farm Egg 15
PLOUGHMAN'S, House Rashers, House Smoked Ham, Aged Barber Cheddar, Spicy Pickles, Horsey Cream 20
Housemade **CHARCUTERIE**, Sausages and Cured Meats, Assorted Mustards and Pickles, Baguette 26

NOSH

- Nichols Farm Seasonal Vegetable **QUICHE** 11
Brioche **FRENCH TOAST**, Farm Fruit, House Mascarpone 12
House-made Cheddar **BISCUITS & HUNTER'S GRAVY**, Two Fried Eggs 14
Seasonal Lettuce **SALAD**, Edamame, Seasonal Raw Vegetables, Penta Creme, Crispy Kale, Herb-Buttermilk Dressing 14
Olive Oil Poached **TUNA MELT**, Aged Cheddar Cheese, Hard Boiled Egg, Anchovies, Everything Bread 14
Brioche **FRENCH TOAST SANDWICH**, Sunny Egg, Aged Cheddar, House Smoked Ham, Burtons Maple Syrup 14
PAN ROASTED CHICKEN, Seasonal Mushrooms, House Bacon, Horse Radish-Crème Fraîche Mashed Potatoes, Chicken Jus 16
Seasonal **VEGETABLE KORMA**, Paneer Cheese, Cilantro Relish, Cucumbers, Fried Onions, Socca Chips, Naan 18
Full **ENGLISH FRY UP**, 'Tinned Beans', Fried Egg, House Bacon, Brown Bread, Blood Sausage, Banger 18
House Pork **BANGERS** and **MASH**, Cider Onion Gravy, Roasted Garlic, Caramelised Apples 18
Slagel Farm Beef **BURGER**, Caramelised Onion, House Potato Bap, Chips, Dill Pickle 20
Haddock **FISH** and House Cut **CHIPS**, Malt Vinegar Aioli, Gribiche, Pea Puree 21
21 Day Dry Aged **RIBEYE STEAK & EGGS**, Potato-Onion Hash 30

- House Cut **CHIPS**, Malt Vinegar Aioli 5 Slagel Farm **EGG** 2 House Smoked **HAM** 4
House Streaky **BACON** 5 Potato **HASH** 4 Grilled Brown **BREAD** 3 Pork **BANGER** 6 Blood **SAUSAGE** 4

Executive Chef Bo Fowler | Sous Chef Rey Cavers | Head Baker Brenley Harris
Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness

A gratuity of 20% will be added to parties of 6 or more

**A 2% service fee will be added to all checks which goes towards employee healthcare. Please let your server know if you would prefer to opt out.*