



Lunch in June

Starters

Soup of the day 5.50 V

Norfolk asparagus, poached egg,  
hollandaise sauce 6.50 V

Cornish crab, avocado & shaved  
cucumber 7.50

Salt & Pepper Squid, sweet chilli  
sauce 6.50

Light

Beer marinated hangar steak,  
pickled sandwich 8.00

Quinoa salad, roast vegetables,  
lemon dressing 8.50 V

Cerney ash goat's cheese salad,  
mustard dressing 7.50 V

Corn fed chicken breast, pearl  
barley & harissa yoghurt  
dressing 8.00

Mains

Grilled salmon, beetroot & broccoli  
salad 11.50

Corn fed chicken breast, green olive &  
broccoli salad, red pepper sauce 11.50

Steamed Shetland Isle mussels, garlic &  
parsley, white wine cream 7.00/12.50

Fillet of sea bass, fennel, cucumber &  
radish salad 13.50

Somerset ribeye steak, roasted  
mushroom, chips & pepper sauce 19.50

Handmade beef burger, cheddar &  
bacon, hand cut chips 13.00

Camden pale ale battered hake, mint  
peas, chips & homemade tartare 13.00

Portobello mushroom, roast pepper &  
halloumi burger, hand cut chips 12.50 V

Sides

Mixed leaf salad 3.50

Hand cut chips 3.50

Steamed broccoli 3.50

Buttered spring greens 3.50

Desserts

Chocolate tart 6.00

Eton mess 6.00

Lemon cheesecake 6.00

British cheese board, chutney 7.50

English ice creams 1.95 (per scoop)

All of our meat is free range & supplied from carefully selected British farms. Fish is responsibly caught from sustainable stocks only and is fully MSC certified. Our British Cheeses are individually selected from Rippon Cheese of Pimlico. Food is freshly prepared on site. Full allergen information available - please ask your waiter