

The Drinks

Gin

- Bloom **3.95**
- Brockmans **4.55**
- Bulldog **3.85**
- Cotswold **4.5**
- Hendrick's **4.1**
- Monkey 47 **4.9**
- Pinkster Gin **4.1**
- Gin Mare **4.65**
- Silent Pool **5.10**
- Ophir **4.1**
- Tanqueray Dry **4**
- Seedlip Garden 108 **2.95**
- Bombay Sapphire **3.65**
- Gordons Pink **3.65**
- Martin Miller's **3.80**
- Hendricks Midsummer Solstice **4.2**
- Warner Edwards Harrington Dry **4.15**
- Warner Edwards Rhubarb **4.2**
- Warner Edwards Elderflower **4.5**
- Whitley Neil Blood Orange **4**
- Williams Chase GB **4.25**
- Sipsmith Lemon Drizzle **4**

Rum

- Havana Club 3yr **3.25**
- Ron Zacapa 23yr **6.75**
- Wood's Old Navy **3.8**
- Malibu **3.15**
- Sailor Jerry **3.5**
- Bacardi **3.25**
- Captain Morgan **3.25**
- Kraken Black Spiced **3.8**

Vodka

- Grey Goose **5.2**
- Absolut Blue **3**
- Chase Marmalade **6.4**
- Zubrowka Bison Grass **3.75**
- Smirnoff **3**

Other Spirits

- Archers Peach Snapps **3**
- Pimms No.1 **3.65**
- Jagermeister **3.4**
- Olmeca Altos Tequila **4.65**
- Aperol Spritz **8.5**
- Martini Dry **3.1**
- Kahlua **3.15**
- Baileys **4.10**
- Tia Maria **3.15**
- Pernod **3.4**

On Draught

- Moretti **5.6**
- Estrella **5.50**
- Guinness Extra Cold **5**
- Thatchers Gold **4.85**
- Stella **5.2**
- Camden Hells Lager **5.75**
- Becks **4.6**
- 61 Deep **5.35**

Bottled Beer & Cider

- Crabbies Ginger Beer **5**
- Kopparberg Strawberry & Lime **5.5**
- Kopparberg Pear Cider **5.5**
- Kopparberg Mixed Fruits **5.5**
- Budweiser **4.3**
- Peroni (Gluten Free) **4.5**
- Wainwright ale (GF) **6**
- Shipyard Low Tide 0.5% **5.5**
- Heineken 0.0 **3.5**
- Old Mount Berries & Cherries 0% **4.3**

Whisky & Whiskey

Scottish

- Jura 10yr **4.6**
- Laphroaig 10yr **4.6**
- McCallan Gold **4.75**
- Glenfiddich 12yr **4.6**
- Oban 14yr **6.5**
- Lagavullin 16yr **8.5**

American

- Knob Creek **4.25**
- Jack Daniel's **3.5**
- Bulleit Bourbon **3.8**

Irish

- Jameson **3.25**

Scottish

- Famous Grouse **3.25**

Wines by 175ml, 250ml & Bottle

Red

- Villa Rossi Sangiovese, Rubicone, Italy **5.75/7.75/20**
- Poco Mas Merlot, Chile **6.3/8.25/23.95**
- First Fleet Shiraz, Australia **6/7.95/22**
- The Swooper Pinot Noir, Australia **6.25/8.25/23.95**
- 1895 By Norton Malbec, Argentina **7/9.25/25.5**
- Cabernet Sauvignon/Merlot South Africa **7.5/10/28**
- Promesa Rioja Tempranillo, Spain **24**
- Cotes-du-Rhone Samorens rouge, France **30**
- Château Montaignuillon, St Emillion, France **39.5**
- Chateauneuf-du-Pape Le Parvis, Ferraton, France **55**

White

- Cuvée Louis Vincent Blanc, Duboeuf, France **5.75/7.5/19.95**
- Terres d'Azur Sauvignon Blanc, France **6.25/8.25/23.25**
- Gavi di Gavi La Contessa, Italy **7.8/10.75/29.95**
- Featherdrop Sauvignon Blanc, New Zealand **7.75/9.95/28.95**
- Pinot Grigio Terre del Noce, Mezzacorona, Italy **6.25/8.25/23.15**
- Morandé Pionero Chardonnay Reserva, Chile **6.75/8.75/25**
- Promesa Rioja Blanco, Spain **25**
- Picpoul de Pinet Beauvignac, France **28.5**
- Petit Chablis, Jean Marc Brocard, France **35**
- Sancerre, Domaine Cherrier, France **37.5**

Champagne & Fizz

- Kir Royale – Prosecco with Chambord **7.5**
- Ca' del Console Prosecco Extra Dry, Italy **6.25/27.50**
- Cottonworth Classic Cuvée, UK **45**
- Champagne Veuve Clicquot, France **70**
- Champagne Laurent-Perrier Rose, Franc **80**

Rosé

- Poggio Alto Pinot Grigio Rosé, Italy **6.25/8.25/22.95**
- Côtes de Provence Rosé, France **7.75/10/28.95**



Menu

- Homemade Focaccia with rosemary, garlic and sea salt **6.00**
- House Marinated Citrus Olives, chilli, mixed herbs and citrus fruits **4.00**
- Crispy Fried Ham Hock and Cheese Croquettes, mustard mayo **8.50**
- Baked Camembert Cheese, sweet chilli, toasted ciabatta **13.95 – extra bread 2.50**

Starters

- Salmon and dill Fisheak, bouillabaisse sauce **9.00**
- Cream of Celery Soup, toasted ciabatta **6.50**
- Crispy fried salt and pepper Squid, lemon, tartare sauce **7.50**
- Venison and Black Pudding Scotch Egg, celery 'Slaw', mustard and capers **9.00**
- Blue Cheese Souffle, pear, walnut and watercress **8.75**
- Potted Foie Gras and Chicken Liver Parfait, sourdough, tomato chutney **8.25**
- Caramelised Red Onion and Goats Cheese Tart, with sage, thyme, watercress salad, balsamic and sherry reduction **8.25**

Mains

- Slow Braised Pork Belly, savoy cabbage, borlotti beans, tomato and parsley with spicy nduja flavours **16.95**
- Beer battered Haddock and Chips, garden peas, tartare sauce and lemon **14.25**
- Queens Oak ½lb Burger, smoked streaky bacon, Monterey cheese, dill pickle, red onion relish with Chunky chips **13.50** upgrade to parmesan fries 1.50
- Steak and Lambs Kidney Sweet Pudding, slow cooked in Guinness gravy, served with eider braised red cabbage and mash **16.95**
- 28 day aged English Thin Sirloin, skinny fries and peppercorn sauce **14.95** upgrade to parmesan fries 1.50
 - Gluten free Pork Sausages, mash and onion gravy **13.95**
 - Venison and Root vegetable casserole, herb dumpling **17.25**
- Roast chicken breast, stuffed with mushroom, chestnut and sage & onion, fondant potato, green beans and tarragon sauce **16.95**
- Grilled sea bass, salsa Verde, new potatoes, green beans, roast tomato, red onion and caper dressing **17.00**
- Calves liver, mash, eider braised red cabbage, green beans, smoked streaky bacon, red wine sauce **17.00**
- Sweet chilli crispy beef, thai style noodle salad (chilled noodles) crunchy peanuts, chilli, cucumber, spring onions, soy and sesame seeds **16.95**

We are happy to provide you with allergen guidelines for all our menu items, but due to the nature of our busy kitchen, there is a small risk that traces of these may be found in any other dish. Please speak to a member of the team with any questions or dietary requirements.

A discretionary service charge of 10% will be added to bills