

FOR LIGHTER BITES, LOOK AT
OUR BAR MENU.
CHECK OUR BLACKBOARD FOR
REGULARLY CHANGING
SPECIALS



PLEASE ASK YOUR SERVER FOR
RECOMMENDED WINE PAIRINGS

WHILE YOU WAIT

House Bloody Mary £9.00 | Peach Bellini £9.50 | Italicus Spritz £10.00 | Savoia Negroni £10.00 | Margarita £10.00

STARTERS

Bread & Butter (*gf opt*) £5.00

Soup of the day, please ask your server £7.00

Heritage beetroot salad with artichoke & feta (*v*) (*gf*) £8.50

Beef carpaccio with horseradish cream, balsamic & Grana Padano (*gf*) £9.50

Nduja prawns on toast £9.50

SHARERS

Mezze platter, hummus, tzatziki, baba ghanoush, greek pitta, stuffed peppers & olives (*v*) (*gf opt*) £18.50

Charcuterie platter, serrano, chorizo, milano, grana padano, cornichons, olive oil, balsamic & sourdough baguette
(*gf opt*) £19.50

Teddington cheese platter, strathdon blue, organic cheddar, rachel & a special rotational cheese with crostini & fig jelly
(*gf opt*) £13.50

Baked camembert with crudites, rustic bread & cranberry jelly £17.50

ROASTS

All roasts are served with a Yorkshire pudding, beef-dripping roast potatoes, root vegetables, broccoli, & gravy.

Topside of beef with homemade horseradish cream (*gf opt*) £20.00

Crispy pork belly with apple & mustard sauce (*gf opt*) £17.50

Roast chicken supreme (*gf opt*) £17.00

Vegan nut roast served with vegan roast potatoes, root vegetables, broccoli & onion gravy £16.00

Add: Cauliflower cheese £5.00

MAIN MENU

Chef's Guinness glazed ribs served with homemade coleslaw £18.00

Fish pie served with fine beans £19.00

Ale battered haddock served with Koffman's chunky chips, tartare sauce, mushy peas & curry sauce (*gf opt*) £17.50

Roast Aubergine with grilled vegetables, harrisa, chickpeas & feta (*v*) (*gf*) £17.00

SIDES

Koffman's skin-on fries/chunky chips £4.50 | Homemade coleslaw £4.00 | Fine beans £5.50 | Mixed leaf salad £5.00 |

Sautéed Spinach £5.50

DESSERTS

Affogato £5.00 | Italicus Sgroppino £10.00 | Apple & rhubarb crumble £7.00 | Sticky toffee pudding £7.00

Praline chocolate brownie (*ve*) (*gf*) £7.00

Sauternes Dessert Wine £7.00 | Taylor's Late Bottled Vintage Port £6.00 | Espresso Martini £10.00

Food intolerances and allergies: please speak to a member of staff about any concerns you may have about our menu. (V) vegetarian, (Ve) vegan, (gf) gluten free