

BRUNCH		
SERVING FROM 8AM – 12PM		
SMASHED AVOCADO VG	£9	Smashed avocado, on toasted sourdough with vibrant heritage tomatoes and fermented red chilli topped with toasted seeds. Add Poached Egg - £1.5
EGGS ROYALE	£12	
PANCAKE STACK	£9	Fluffy pancakes topped with coconut yogurt and a luscious fruit compote, drizzled with delightful maple syrup.
BACON LOVER'S PANCAKE STACK	£10	Smoked English bacon, perfectly paired with a stack of fluffy pancakes topped with maple syrup.
CRISPY CHICKEN WAFFLES	£12	Tender, crispy chicken served on a bed of waffles with smashed avocado. Drizzled with maple syrup alongside nduja ketchup and streaky bacon, garnished with watercress.

SMALL PLATES		
ARTISAN BREADS VG	£5	Freshly baked breads served with olive oil, balsamic and a sprinkle of sea salt.
NOCELLARA OLIVES VG GF	£5	Pitted olives bursting with flavour.
FETA STUFFED PEPPERS V GF	£7	Colourful peppers filled with creamy feta cheese.
FRIED WHITEBAIT GFA	£7	Crispy whitebait accompanied by harissa and lime-infused mayonnaise.
CHEESY NACHOS	£7	Melted cheddar cheese, jalapenos, tomato salsa, guacamole and sour cream.



ALLERGENS

For allergen information please speak to a member of our team. Whilst we have procedures in place to address the risk of cross-contamination of allergens, we cannot guarantee their total absence in our food and drink.

STARTERS		
SALT & PEPPER SQUID	£10	Tender squid with a crispy coating served with a garlic saffron mayo.
TOMATO GAZPACHO VG	£8	Refreshingly chilled tomato soup with diced cucumber, peppers, cherry tomato and a basil oil drizzle.
HERITAGE TOMATOES SALAD V GF	£9	A vibrant mix of heritage tomatoes, red beetroot, fennel, shallot pickles, goats cheese curd, sunflower seeds and basil.
BANG-BANG CAULIFLOWER VG GFA	£9	Battered cauliflower drizzled with a spicy sriracha and sesame mayo, garnished with pickled chilli, coriander shoots and toasted sesame seeds.
CHICKEN LIVER PARFAIT	£9	Smooth chicken liver parfait accompanied by onion and biscoff crumb, onion sherry purée and toasted brioche.
CLASSIC PRAWN COCKTAIL GF	£11	North Atlantic prawns on a bed of kohlrabi apple salad, cucumber, gem lettuce, avocado and a luscious bourbon Marie Rose sauce.
BURRATA SALAD GFA V	£12	Creamy burrata nestled on a bed of wild rocket with grilled peach drizzled with a pomegranate, mint and coriander chimichurri. Served with toasted sourdough.
SALMON POKE BOWL	£15	Asian-cured salmon, served with fresh avocado, pickled cucumber, sticky sushi rice, baby gem lettuce and a delightful sweet soy sriracha sauce.
CLASSIC CAESAR SALAD GFA	£12	Crispy gem lettuce, crunchy croutons, soft free range egg, anchovies and Parmesan. Extras - £4 Each Avocado Tiger Prawns Chicken
TOFU DELIGHT VG	£15	Teriyaki-marinated tofu, a vibrant medley of mixed quinoa, tender edamame beans, creamy avocado, refreshing cucumber and a touch of zing from spicy aubergine. Add Chicken Breast - £5
ASIAN DUCK SALAD	£16	Crispy duck with a hint of Asian flavours, accompanied by spring onion, chilli, toasted sesame seeds, compressed watermelon, fennel cabbage, coriander slaw and a tangy lime dressing.

Starter portion - £11

PASTA		
BUTTERNUT SQUASH TORTELLONI V	£17	Delicate tortelloni filled with butternut squash, accompanied by luscious carrots, coriander and coconut sauce, roasted squash, pumpkin seeds, fried kale and herb oil drizzle.
LOBSTER MAC & CHEESE	£14	Creamy macaroni and cheese perfectly partnered in a rich lobster sauce, topped with aged cheddar and parmesan.
CLASSIC SPAGHETTI BOLOGNESE	£11	Slow-cooked Dukesmoore beef mince in a rich tomato and garlic sauce, generously topped with Parmesan cheese.
MARGHERITA SUPREME V	£10	An Italian classic. Ripe tomato, creamy mozzarella and fragrant basil on a crisp crust.
TROPICAL HAWAIIAN	£13	A perfect blend of ham, pineapple, red onion, red chilli and gooey cheese on a thin, golden crust.
SPICY CALABRESE	£14	Fiery nduja, roasted red peppers, roquito peppers, ricotta, grated mozzarella and baby watercress on a crisp crust.
GARDEN DELIGHT VG	£13	Roasted butternut squash, stem broccoli, red pepper, red onion, vegan cheddar and pesto come together on a plant based crust, topped with wild rocket.
BEER-BATTERED FISH & CHIPS GFA	£18	Crispy beer-battered cod fillet, served with thick-cut chips, minted peas and a tartare sauce.
BRICK LANE GRILLED TIGER PRAWN CURRY GFA	£18	Exotic and creamy Goan curry with grilled tiger prawns and sweet potatoes, served with steamed coriander rice and warm naan bread.

DINNER SPECIALS		
SERVING FROM 6PM – 9PM		
TWICE-BAKED CHEESE SOUFFLÉ	£11	A cheesy delight, with a touch of truffle and a rich old Winchester cheese sauce.
LUXURIOUS FISHERMAN'S PIE GF	£17	A medley of fresh fish in a creamy lobster sauce, topped with a golden Duchess potato crust, served with a side of salt-baked celeriac.
HAKE FILLET GF	£21	Perfectly cooked hake fillet, served with slow-cooked puy lentils, smoked pancetta, butter emulsion and fresh stem broccoli.
CONFIT PORK BELLY	£18	Melt-in-the-mouth confit belly of Dingley Dell pork with black pudding, accompanied by minted peas, Potatoes Anna, apple pureé and a drizzle of cider vinegar jus.

MEAT		
BRAISED DUCK LEG GF	£23	Succulent braised duck leg, served with a medley of peas, broad beans, lettuce, smoky pancetta, mint, shallots, herbs and a chardonnay reduction.
CHICKEN SCHNITZEL GFA	£17	Crispy chicken schnitzel, served with a velvety sweet corn purée, fennel and caper slaw, vine cherry tomatoes and a herb oil drizzle.
SIRLOIN STEAK GFA	£31	28 days aged 8oz Dukesmoore Sirloin steak, served with chunky chips, green beans, vine cherry tomatos and a herb oil drizzle. Choose from our delicious sauce selection - £3 each Peppercorn Blue Cheese Garlic Butter

BURGERS		
All served with fries		
DRY-AGED STEAK BURGER	£17.5	Our 28-day aged steak burger is served with our signature house sauce, romaine lettuce, tomato and a kick of 'nduja ketchup.
FISHERMAN'S BURGER GFA	£17	Seared seabream takes centre stage in this delightful burger, accompanied by tartare sauce and crispy lettuce.
FALAFEL BURGER GFA V	£16	A vegetarian delight featuring an aromatic falafel patty topped with lettuce, beef tomato and chilli and mint relish
CARIBBEAN CHICKEN BURGER GFA	£16.5	Tender buttermilk Caribbean spiced chicken burger dressed with avocado and basil mayo, spicy slaw and fresh romaine lettuce.
LOBSTER ROLL GFA	£19	A heavenly combination of lobster, lemon mayonnaise, kohlrabi apple salad, slow-roasted tomato and gem lettuce all nestled in a soft roll.
THE ULTIMATE CLUB	£13	Tender chicken, creamy mayo, crispy bacon, fresh gem lettuce and juicy tomato served on your choice of white or wholemeal bread.
SIDES		
SKINNY FRIES GFA VG	£5	
TRUFFLE & PARMESAN FRIES GFA V	£6	
CREAMY MASH POTATOES GF V	£5	
SEASONAL BEANS & GREENS GF V	£5	
HERITAGE TOMATO SALAD, PICKLED SHALLOT & BABY BASIL VG	£5	
FRESH GREEN SALAD GF V	£5	
MEDLEY OF PEA, BROAD BEANS & LITTLE GEM LETTUCE GF V	£5	

V : VEGETARIAN

VG : VEGAN

GF : GLUTEN FREE

GFA : GLUTEN FREE AVAILABLE

VGA : VEGAN AVAILABLE

For further information, please refer to the allergens section or speak to a member of our team.

BEER & CIDER

DRAUGHT	
HOUSE LAGER - 4%	£6.5
BECK'S VIER - 4%	£6.5
WOLFPACK PILSNER - 4.4%	£6.5
SAN MIGUEL - 5%	£7
BIRRA MORETTI - 4.6%	£7
GUINNESS - 4.1%	£6.9
MAGNERS CIDER - 4.5%	£6.5
LONDON PRIDE - 4%	£5.9
GREENE KING IPA - 3.6%	£5.8
TWICKENHAM NAKED LADIES - 4.4%	£5.7
BOTTLES / CANS	
PERONI - 5.1% 330ML	£5.5
PERONI GLUTEN FREE - 5% 330ML	£5.8
CORONA - 4.6% 330ML	£5.8
BREWDOG PUNK IPA - 5.2% 330ML	£6.5
CURIOUS BREW LAGER - 4.7% 330ML	£6.1
BECK'S BLUE - 0.5% 275ML	£4.3
JAWBONE HIGHS & LOWS PILSNER - 5.2% 440ML	£6.9
JAWBONE BONE IDLE IPA 4.6% 440ML	£6.9
TOAST IPA - 4.5% 275ML	£6.1
ORCHARD PIG REVELLER CIDER - 4.5% 500ML	£6.8
OLD MOUT CIDER, BERRIES & CHERRIES OR KIWI & LIME 4% 500ML	£6.7

SOFT DRINKS

COKE DIET COKE 330ML BT	£3.1
FANTA SPRITE 330ML CAN	£2.5
APPLETISER 275ML BT	£3.3

SPIRITS25ml unless stated

VODKA	
FINLANDIA - 40%	£4.7
BELVEDERE - 40%	£5.6
KETEL ONE - 40%	£5
SMIRNOFF - 38%	£4.6

GIN	
HENDRICK'S GIN - 41.4%	£5.6
BOMBAY SAPPHIRE - 40%	£4.8
GORDON'S PINK - 37.5%	£4.7
GORDON'S - 40%	£4.6
TANQUERAY NO.10 - 47.5%	£5.9
GIN MARE - 42.7%	£6.5
SIPSMITH GIN - 41.6%	£5.6
SIPSMITH FLAVOURED GIN	£5.6
BONE IDYLL LONDON DRY - 40%	£5.2
BONE IDYLL PINK - 40%	£5.2

LIQUEURS	
AMARETTO DISARANNO - 28%	£4.2
BAILEYS (50ML) - 17%	£5.6
SOUTHERN COMFORT - 35%	£4.4
DRAMBUIE - 40%	£4.2
KAHLUA - 20%	£4.2
TIA MARIA - 20%	£4.2
LIMONCELLO - 27%	£4.2
COINTREAU - 40%	£4.2
ARCHERS - 18%	£4.2
MALIBU - 21%	£4.2

MALTS & BRANDY	
THE BALVENIE - 43%	£7.7
GLENFIDDICH - 40%	£7.4
GLENMORANGIE - 40%	£7.4
LAPHROAIG - 43%	£7.4
HIGHLAND PARK - 40%	£7.4
TALISKER - 46%	£7.7

COGNAC	
COURVOISIER VS - 40%	£4.5
REMY MARTIN - 40%	£5.6
WHISKY BLEND	
BELL'S - 40%	£4.6

WHISKY DELUXE	
JOHNNIE WALKER BLACK LABEL - 40%	£5
CHIVAS REGAL - 40%	£4.7

AMERICAN WHISKEY	
JACK DANIEL'S - 40%	£4.4

IRISH WHISKEY	
JAMESON - 40%	£4.5

RUM	
BACARDI - 38%	£4.5
CAPTAIN MORGAN - 40%	£4.6
CAPTAIN MORGAN SPICED - 38%	£4.6
KRAKEN - 40%	£5
BONE IDYLL AGED - 46%	£5.2
BONE IDYLL BOTANICAL - 43%	£5.2

JUICES	
1/2 PINT	£2.5
120Z	£3.4
CHOOSE FROM: ORANGE APPLE PINEAPPLE TOMATO CRANBERRY	

REDGLASS BOTTLE

PETIT PAPILLON Grenache - France 13.5%	£10.8 £28
ALTO BAJO Merlot - Chile 13.5%	£11.6 £30
VILLA DEI FIORI Montepulciano d'Abruzzo Italy 13%	£12 £32
VALDIVIESO Cabernet Sauvignon Chile 13.5%	£34
CHATEAU GARDEGAN France 13%	£43
VIVANCO Rioja - Spain 13.5%	£36.5
JOURNEY'S END Shiraz - South Africa 13.5%	£47.5
BODEGA MONTEVIEJO Malbec - Argentina 12.5%	£16 £46

WHITEGLASS BOTTLE

PETIT PAPILLON Grenache Blanc France 13%	£10.8 £28
OPERETTO GARGANEGA Pinot Grigio - France 13%	£11.6 £30
VALDIVIESO Sauvignon Blanc - Chile 12.5%	£12 £32
TILIA Chardonnay - Argentina 13.5%	£34
CAP CETTE Picpoul de Pinet France 13%	£13.6 £36
MONT AURIOL Viognier - France 13%	£13 £36
MARLBOROUGH Sauvignon Blanc New Zealand 13%	£42.5
NITNAUS GRUNER Veltliner - Austria 12%	£46

SPARKLINGGLASS BOTTLE

VAPORETTO PROSECCO Brut - Italy 11%	£7.9 £38.5
CHAPEL DOWN Brut - England 12%	£67

CHAMPAGNEGLASS BOTTLE

BARON DE VILLEBOERG Brut - France 12%	£12.7 £59.5
LAURENT-PERRIER Brut - France NV 12%	£75
LAURENT-PERRIER Rose Brut - France NV 12%	£103

ROSÉGLASS BOTTLE

PETIT PAPILLON Grenache - France 12.5%	£10.8 £29
THE BULLETIN Zinfandel - USA 10.5%	£12 £32
LES QUATRES TOURS PROVENCE - France 12%	£14 £38.5

APERITIFS

APEROL SPRITZ - 11%	£11
PIMM'S & LEMONADE - 120Z 25%	£6.5
PIMM'S & LEMONADE - JUG 25%	£27.4

SHERRY & PORTALL 50ML

HARVEYS BRISTOL CREAM - 18%	£3.5
TIO PEPE - 15%	£3.7
LBV PORT - 20%	£4.9
COCKBURN'S SPECIAL RESERVE PORT - 20%	£4.4

Wine prices are listed for 250ml glass or 750ml bottle, 175ml glasses are also available. All drinks are subject to supplier availability and where applicable a suitable alternative may be offered.