

# Snacks, Small Plates & Sharing

Chilli rice crackers <span>VE</span> <span>GF</span>	£5	Gochujang Cauliflower <span>VE</span>	£8
Hand cooked sea salt vegetable crisps <span>VE</span> <span>GF</span>	£5	Chilli, shallot seeds	
Marinated olives <span>VE</span> <span>GF</span>	£6	Salt & Pepper Squid	£9
		Lime caper mayonnaise	
Smokehouse mixed nuts <span>VE</span> <span>GF</span>	£6	Cured Meat Platter	£20
Sesame houmous & crispbread <span>VE</span>	£7	Honey roast ham, prosciutto, chorizo, piccalilli, cornichon, balsamic onions, focaccia	

# Starters & Salads

Crusty Artisan Bread <span>V</span>	£5	Chicken Liver Mousse	£10
Lensbury flavoured butter		Port gel, onion marmalade, brioche toast	
Soup Of The Day <span>VE</span>	£9	Oak Smoked Salmon & Prawn Cocktail <span>GF</span>	£12
Bread & butter		Peach, Avruga caviar, bloody Mary shot	
Wild Mushroom Risotto <span>VE</span> <span>GF</span>	£11	Lensbury Cobb Salad	£15
Basil, crispbread		Gem lettuce, chicken, bacon, egg, tomato, Stilton cheese, avocado, dressing	

# Artisan Pizzas & Gourmet Burgers

Margherita <span>V</span>	£12	Wagyu Beef	£20
Tomato, mozzarella, basil		Braised brisket, caramelised onion, gem lettuce, tomato, pickles, cheddar	
Pepperoni	£14	Buttermilk Chicken Satay Burger	£19
Tomato, mozzarella, pepperoni		Jalapenos, onion jam, gem lettuce, tomato, pickles, brie	
Gusto Prosciutto	£15		
Tomato, mozzarella, prosciutto, rocket leaves, parmesan			
Vegan option available			

# Mains

Pumpkin & Sage Tortellini <span>VE</span>	£16	Classic Beer Battered Cod & Chips <span>GF</span>	£20
Watercress essence		Pea puree, caper mayonnaise, lemon	
Butter Chicken <span>GF</span>	£20	Pork Ribeye from Dingley Dell	£20
Basmati rice, poppadum, mango chutney, coriander		Colcannon potatoes, rainbow chard, orchard apple compote, Sauce Robert	
Cider Braised Venison Pie	£20	35 Day Dry-Aged Ribeye Steak 10 Oz <span>GF</span>	£35
Wilted greens		Choice of sauces: Creamy peppercorn • Classic béarnaise sauce	

# Sides

Rosemary skin on fries <span>VE</span> <span>GF</span>	£5
Seasonal greens, almond flakes <span>VE</span> <span>GF</span>	£5
Seasonal leafy salad, aged balsamic <span>VE</span> <span>GF</span>	£5
Maple burnt carrots, pumpkin seeds <span>VE</span> <span>GF</span>	£5
Truffle parmesan fries <span>V</span> <span>GF</span>	£6

# Desserts

Clementine Crème Brûlée <span>V</span>	£8
Redcurrant shortbread	
Pear & Blackberry Crumble Tart <span>V</span>	£9
Cinnamon custard	
Sticky Toffee Pudding <span>V</span>	£9
Butterscotch sauce, Cornish vanilla ice cream, Lensbury honeycomb	
British Farmhouse Cheese Selection <span>V</span>	£12
Quince jelly, fruit chutney, gala grapes, crispbread	

V Vegetarian | VE Vegan | GF Gluten Free

**Allergies:** Please always inform your server of any allergies or intolerances before placing your order. Whilst we have procedures in place to address the risk of cross-contamination of allergens, we cannot guarantee the total absence of allergens in our food and drink.

A discretionary service charge of 12.5% will be added to your bill. This can be removed upon request.