



## BRUNCH

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### Brunch

Oxspring's cured ham, poached egg, chilli, parsley, English muffin- 6.5

Hot smoked salmon, scrambled eggs, pumpkin seeds, smashed avocado- 7.5

Roasted tomato, Lincolnshire poacher and poppy seeds on sourdough toast- 7

French toast, caramelised bananas, maple syrup- 7.5

Quinoa porridge, cinnamon milk, summer berries- 7.5

Pork and leek sausages, smoked bacon, roasted tomatoes,

portobello mushroom, fried hen's egg, bubble and squeak, sourdough toast- 9

### Small plates

Little gem lettuce, croutons, bacon, buttermilk Caesar dressing, Lincolnshire poacher- 7

Macaroni cheese croquettes, bloody Mary relish- 6.5

Honey, coriander & sesame seed chicken wings, crème fraiche- 7.5

Pulled pork Scotch egg, Coleman's mustard, coleslaw – 6.5

Corn fritters, roasted chilli yogurt-6

### Burgers

Prime British beef, pickles, American cheese, shredded lettuce, ale onions, ketchup, mayo, fries- 9.5

Wild boar, Spicy Pear chutney, shredded lettuce, American cheese, fries-10

Buttermilk fried chicken, hot slaw, pickles, fries-10

Beetroot & fennel hash, avocado, ricotta, ketchup, mayo, shredded lettuce, fries-9.5

Pulled pork, slaw, fries-10

### Burger Mods

Switch to sweet potato fries- 1

Add Bacon/Salsa/guacamole-1

### Sides

Fries- 3

Sweet Potato Fries- 4

Apple and Fennel Slaw- 3

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance

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## WHITE

175ml 250ml 750ml  
Bottle

### DRY, FRESH AND ZESTY

**Ugni Blanc/Colombard,** £4.50 £6.00 £16.50

*Old Vines, Le Sanglier, France 2013  
Fresh, crisp and dry.*

**Sauvignon Blanc,** £4.60 £6.15 £17.00

*Paso del Sol, Maipo Valley, Chile 2013  
Zippy, clean and vibrant.*

**Pinot Grigio Garganega,** £4.95 £6.60 £18.15

*Villa Borghetti, Italy 2013  
Light and smooth with lemon  
and honey flavours.*

**White Rioja,** £5.15 £6.75 £18.95

*Bodegas El Coto, Spain 2013  
"Best Buy" as recommended by Wine Enthusiast  
Clean and rounded, with a streak of lime.*

**Mission Sauvignon Blanc,** £6.40 £8.80 £25.45

*Mission Estate, Marlborough,  
New Zealand 2013  
Vibrant and intense fruit from  
NZ's oldest winery.*

**Picpoul De Pinet,** £6.00 £8.00 £25.00

*G Basco, France  
Crisp and clean with balanced notes of exotic fruits*

### FULLER FLAVOURED

**Chenin Blanc,** £4.75 £6.30 £17.45

*Keate's Drift, South Africa 2013  
Honeyed and rounded with  
a lovely crisp aftertaste.*

**Unoaked Chardonnay,** £5.50 £7.50 £21.20

*Crystal Brook, South Australia 2013  
Packed with pineapple and  
tropical fruit flavours.*

## CHAMPAGNE & PROSECCO

125ml 750ml  
Bottle

**Prosecco,** £5.25 £24.95

*Brut NV, Cuvée Revino, Italy  
Fresh, dry, moreish sparkling wine.*

**Raboso Rosato,** £5.25 £24.95

*Brut NV, Donna Trevigiana, Prosecco, Italy  
Our rosé version of the Prosecco. Deliciously dry,  
fruit driven and vibrant pink fizz.*

**Cockburn and Campbell  
Champagne,** £8.10 £38.10

*Brut NV, France  
Delicious, rounded and complex from the  
superb Beaumont de Crayères producer.*

## RED

175ml 250ml 750ml  
Bottle

### LIGHTER, JUICY AND SUPPLE

**Carignan,** £4.50 £6.00 £16.50

*Old Vines, Le Sanglier, France 2013  
Brambly, spicy and very moreish.*

**Merlot,** £4.60 £6.15 £17.00

*Paso del Sol, Maipo Valley, Chile 2012  
Plummy fruits and velvety tannins.*

**Pinotage,** £4.75 £6.30 £17.45

*Keate's Drift, South Africa 2012  
Juicy, supple and dry with fleshy mulberry flavours.*

**Pinot Noir,** £5.50 £7.50 £21.20

*Domaine Le Grange Le Haut  
France 2012  
Light, elegant and soft with cherry flavours.*

**Rioja Crianza,** £5.90 £7.70 £21.75

*Bodegas El Coto, Spain 2010  
90/100, Penin Guide  
Spain's (and our!) favourite Rioja. Smooth and  
rounded with delicious red berry fruits and a kiss of oak.*

### ROBUST, POWERFUL AND SPICY

**Shiraz,** £5.50 £7.50 £21.20

*Crystal Brook, South Australia 2012  
Sweet berry fruit and delicious spice.*

**Malbec,** £5.75 £7.80 £22.15

*Alta Vista Classic, Mendoza,  
Argentina 2012  
5\* Robert Parker Rated Winery  
Brimming with intense black fruits.*

**Merlot,** £6.55 £8.95 £25.90

*Highwood Estate, McLaren Vale,  
Australia 2011  
Fresh cherries, stewed plums and just  
a hint of spice. Velvety and delicious.*

## ROSE

**Cabernet/Shiraz Rosé,** £4.60 £6.15 £17.00

*Paso del Sol  
Maipo Valley, Chile 2013  
A slightly sweeter, soft style of rosé.*

**Rioja Rosado,** £5.05 £6.70 £18.50

*Bodegas El Coto, Spain 2013  
"Recommended rosés of the world", Wine Spectator  
Dry and fresh with wonderful  
strawberry and raspberry fruit.*