

COCKTAILS			NON-ALCOHOLIC	
Espresso Martini	11.50	Gipsy Hill Hepcaf	4.90	
Amaretto Sour	10.50	Reef Lager	4.90	
Dry Negroni	10.50	Pine Trail Pale Ale	4.90	
Roebuck Spicy Margarita	11.50	Botivo & Tonic	5.90	
Old Fashioned	10.50	Virgin Mary	5.00	
Bloody Mary	9.50			
<u>Starters</u>				
Green Olives (vg, gf)			5.00	
Beetroot Hummus, Sour Cream & Crushed Hazelnut Dip, Crudités (vg, gf)			7.00	
Padron Peppers, Aioli (vg)(gf)*			7.00	
Vegan Sausage Roll (vg)			5.00	
Atlantic Salt Cod Croquettes, Sauce Gribiche			7.00	
Chicken & Cheese Croquettes, BBQ Sauce			7.00	
Scotch Egg			6.00	
Sausage Roll			6.00	
<u>Small Plates</u>				
Burrata & Heritage Tomato Salad (v, gf) (Add: Toasted Sourdough 2.00)			11.50	
Grilled Tenderstem Broccoli, Poached Egg & Hollandaise (gf)			8.50	
Wild British Mushrooms on Toast, Garlic & Herbs (vg)			8.50	
Spiced Corn Fritter, Dill Mayonnaise			8.00	
Steamed Pulled Pork Bao Bun & Sriracha Mayo			10.00	
Chicken Schnitzel, Pickled Cucumber & Fennel Salad, Fig & Plum Sauce			9.50	
Lamb Merguez, Roasted Pepper & Rocket, Cucumber Yoghurt			11.00	
<u>Mains</u>				
Baby Gem Lettuce, Cherry Tomatoes, Radish & Orange Salad (vg)(gf)			15.00	
Symplicity Vegan Burger, Chips (vg)			16.00	
Moules Mariniere, Chips (Add: Toasted Sourdough 2.00) (gf*)			16.50	
Beer Battered Atlantic MSC Cod, Chips, Mushy Peas & Tartare Sauce(Small/Large)	13.00 /		18.00	
Duck & Waffle, Crispy Leg Confit, Fried Duck Egg & Maple Syrup			22.00	
28 Day Aged Kent Cheeseburger, Onion & Mustard Relish, Chips (gf*)			16.00	
Add: Extra Cheese, Bacon, Or Wally			2.00	
<u>Sides</u>				
Green Salad, Tarragon Dressing (vg, gf)			5.00	
Seasonal Veg (vg, gf)*			5.00	
Mac & Cheese (v)			8.00	
Hand Cut Chips (vg)(gf)*			5.50	
Toasted Sourdough Bread (v)			2.00	
<u>Desserts</u>				
Brownie, White Choc Crumble, Vanilla Ice Cream (v)			7.00	
Caramelized Banana, Waffle & Chantilly Cream (v)			7.50	
Apple Crumble & Custard (contains nuts) (v)			7.00	
Ginger & Date Molasses Sponge Cake, Custard (v)			7.00	
Vanilla/Mint/Clotted Cream Ice Cream Scoop (v)			3.00	
Sweet Lemon Sorbet Scoop (vg, gf)			3.00	

(vg=vegan, v=vegetarian, gf=gluten free, gf*=gluten free option available)

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As we cook all our food to order please be understanding if there is a small delay during busy periods. Fish dishes may contain bones. If you have a food allergy, intolerance, or sensitivity, please speak to a member of staff about the ingredients in our dishes before you order your meal.

We are proud members of the Sustainable Restaurant Association