



ONE OVER THE AIT

While You Wait

<i>Marinated olives</i>	£5.00
<i>Rosemary focaccia</i> aged balsamic, olive oil	£5.00

Starters

<i>Soup of the day</i> bread & butter	£6.00
<i>Fuller's River Test smoked trout</i> fennel, watercress, Granny Smith apple, Cornish Orchards cider dressing	£8.00
<i>Buffalo chicken wings</i> blue cheese dip	£6.50
<i>Isle of Wight tomato, caper, black olive & basil bruschetta</i> extra virgin olive oil	£6.50
<i>Chargrilled Wykham Park Farm asparagus</i> truffled mayonnaise & Parmesan	£6.25

Roasts

Served with Yorkshire pudding, cauliflower cheese, roast potatoes, seasonal vegetables & red wine gravy	
<i>Dry-aged sirloin of Owton's beef</i> roasted pink	£16.50
<i>Nut roast</i> roasted potatoes, seasonal vegetables, cauliflower cheese, Yorkshire pudding, red wine gravy	£14.50
<i>Roast loin of South Coast pork,</i> crackling	£16.00
<i>Roast Usk Vale turkey</i> apricot & chestnut stuffing, pigs in blankets	£16.50

Mains

<i>Norfolk chicken Kiev</i> Mrs Owton's bacon, oyster mushrooms, mash, spinach	£15.00
<i>Slow braised feather blade of beef</i> pak choi, spring onion, oyster mushroom, soy, ginger, chilli & sesame dressing	£16.50
<i>Owton's dry-aged 12oz sirloin steak on the bone</i> triple cooked chips, watercress & pickled shallot salad, peppercorn sauce	£25.50
<i>Grilled aubergine</i> piquillo pepper, toasted almonds & croutons, Zhoug burnt aubergine salad	£10.50
<i>Roast salmon</i> watercress, grilled lettuce, celery, green olive & raisin salsa	£16.25
<i>Miso glazed tofu</i> orange, pine nut, brown rice & sesame seed salad, spring leaves	£10.50
<i>Fuller's Frontier battered haddock,</i> triple cooked chips, crushed minted peas, tartare sauce, lemon	£14.50
<i>Chalcroft Farm beef burger</i> HSB Gouda, lettuce, tomato, pickled red onions, secret sauce, triple cooked chips	£13.75

Sides

<i>Triple cooked chips</i>	£3.50
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<i>Buttered spinach (v)</i>	£3.50
<i>Spring leaf salad</i>	£3.50
<i>Chive mash (v)</i>	£3.50

Puddings

<i>Caramelised mango crumble</i> almond anglaise	£6.50
<i>Salted caramel tart</i> pecan praline, Earl Grey prunes, whipped cream	£7.00
<i>Bakewell tart</i> toasted almonds, preserved raspberries, vanilla custard	£7.00
<i>Rhubarb crème brûlée</i> cinnamon biscuits	£6.25
<i>Pineapple upside down cake</i> vegan coconut ice cream	£5.50
<i>Fuller's buffalo milk ice creams by Laverstoke Park Farm by the scoop</i>	£2.25

Hot Drinks

<i>Americano</i>
<i>Café latte</i>
<i>Cappuccino</i>
<i>Flat white</i>
<i>Mocha</i>
<i>Espresso</i>
<i>Double macchiato</i>
<i>Double espresso</i>
<i>Hot chocolate</i>
<i>Selection of Teas</i>

If you require information regarding the presence of allergens in any of our food and drink, please ask, we will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be at risk of cross contamination.

ALL PRICES INCLUSIVE OF VAT. SERVICE NOT INCLUDED.