

**LONDON
CURE SALMON**

with scrambled eggs 13
with soda bread and butter 12



OYSTERS

Irish Carlingford
14 (for 6) 26 (for 12)

BITES

Glazed baby sausages 7
Salt cod fishcakes 8
British charcuterie board 14
Cheese croquettes,
shallot purée 7
Garden vegetables with
smoked aubergine 7
Crab and avocado puff 10

BRIDGE ROLLS

Egg 3
Crab 5
Rare beef 5

LOBSTER



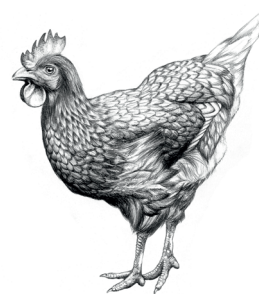
Lobster (half) and chips 25
Lobster (whole) and chips 45

Seasonal

Shepherd's pie, peas, carrots and marjoram 18
Wylde river trout, pennywort and herb salad 22
Bertha-roasted asparagus, poached egg
and chervil hollandaise 12
Tomato and vegetable soup 9

SALADS

Sutton Hoo chicken salad 12
Cock crab, land cress,
pickled cucumber 18
Isle of Wight tomatoes,
mozzarella, basil 7/10



TOASTED

Wiltshire ham, Mrs Kirkham's
and Montgomery's Cheddar
on sourdough 9

SIDES

Leaf salad 5
Jersey Royals 5
Chips 5
Purple sprouting broccoli 5

AFTERNOON TEA

FROM THE AGA

Scones with clotted cream 7
Toasted teacake 5
Hot buttered crumpets 5

All served with Rosebud jam

Finger sandwiches,
English cakes and biscuits
Your choice from the aga 32
*Served with our
2014 2nd Flush Grande Reserve, Darjeeling*

Nyetimber Rosé afternoon tea 44
Served until 6pm

DESSERT

Millionaire's shortbread 6
Custard tart 7
Elderflower sorbet 6
Oakchurch strawberries,
clotted cream 6

A discretionary 12.5% service charge will be added to your bill

If you require any allergen or other dietary information, please speak to your waiter