

GOAT

Plates

Wild Mushrooms, Tarragon, Alliums, Hazelnut	14
Fried Chicken, Buffalo Sauce, Ranch, Old Bay	15
Beer Battered Monkfish Cheek, Chip Shop Curry Sauce, Szechuan Chilli Oil	14
Burrata, Truffle, Sourdough, EVOO	13
Duck Prosciutto, Bitter Leaves, Rocket, Orange, Burrata	16
House Cured Salmon, Orange, Tarragon, Apple Gel, Pickled Cucumber and Apple, Horseradish Creme Fraiche	16

Grill

Thai Satay Chicken, Charred, Peanut Sauce	13
Yakitori King Prawns, Spring Onion, Kombu Tare	12

Roast

With Beef Fat Roast Potatoes, Roasted Carrots, Sauteed Cabbage and Leeks, Yorkshire Pudding, Gravy	
Half Roasted Chicken	22
Dry Aged Sirloin	27
Pork Belly	25
Vegan Wellington	20

Snacks

Fries	5
Truffle and Parmesan Fries	8
Cobble Lane Cured Meats	12
Confit Potato Pave, Garlic, Parmesan	11
Crispy Potato Puffs, Garlic, Parmesan, Herb Oil	10

Desserts

White Chocolate Raspberry Creme Brulee	8
Lemon Tart	9
Icecream/Sorbet	7

Ask us for our vegan and gluten free menu

Allergy Notice: Our kitchen handles a variety of ingredients, including common allergens. While we take precautions to minimize cross-contamination, we cannot guarantee that our dishes are completely free from traces of allergens. If you have a severe allergy, please inform our staff before placing your order.

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