

DINNER

FOR THE TABLE

- Olives 3.5
Homemade focaccia, olive oil & balsamic 3.5
Habanero & mango chicken wings, blue cheese sauce 7.5
Salt & pepper calamari, aioli 8.5
Sharing mezze ~ hummus, romesco, tomato salsa, Padron peppers, pitta bread (v) 15

STARTERS

- Chicken & chorizo croquettes, old Winchester, tarragon butter 8.5
Chargrilled tenderstem, kale & black quinoa salad, roasted sweet potato hummus (vg) 8.5
Wimbledon Smokehouse salmon pâté, smashed cucumber salad, sourdough 10.5
Creamy chickpea, sage & kale soup, focaccia (v) 7
Caramelised onion & stilton tart (v) 8.5
Classic Scotch egg, Coronation mayo 7

MAINS

- Wild mushroom tortelloni, marinara sauce (vg) 15.5
Dingley Dell roasted pork belly, butter bean cassoulet, salsa verde 18.5
Pan-fried sea bream fillet, mussels, chickpeas, tenderstem 19
Chicken schnitzel, green bean Caesar salad 17.5
Beer battered hake, hand cut chips, pea purée, tartare sauce 17
10oz Sirloin steak, hand cut chips, rocket & parmesan, peppercorn sauce 24.5
Double stacked beef burger, house relish, mayo, French fries 15.5
Redefine plant-based burger, house relish, vegan mayo, fries (vg) 15.5
~ Add to burgers: cheddar, blue cheese, fried egg, chorizo, bacon 2 each

SIDES

- Green beans 5
Rocket & Parmesan 6
French fries 5
Hand cut chips 5
Sweet potato fries 6
Aspen Fries 6

PUDDINGS

- Flourless chocolate cake, salted caramel ice cream (gf) 7
Sticky toffee pudding, vanilla ice cream (gf) 7
Pistachio cake, raspberry coulis, raspberry sorbet (vg) 7
Apple & plum crumble, custard 7
Selection of Jude's ice cream/sorbet 6.5
Hamish Johnston's cheeseboard 9