

LUNCH

FOR THE TABLE

- Olives 3.5
- Homemade focaccia, olive oil & balsamic 3.5
- Salt & pepper calamari, aioli 9
- Whole baked Camembert, onion chutney, sourdough (v) 15

STARTERS

- Wimbledon Smokehouse cured salmon, celeriac remoulade, toast 10.5
- Cauliflower fritters, carrot & smoked garlic purée (vg, gf) 8.5
- Roasted beetroot & goat's cheese salad, green beans, cucumber, toasted walnuts (v, gf) 9
- Pork rib croquettes, mustard mayo 9
- Classic Scotch egg, Coronation mayo 7

MAINS

- Chicken club sandwich ~ choice of chips or house salad 12.5
- Steak sandwich, rocket, caramelised onions, horseradish ~choice of chips, or house salad 16.5
- Eggs Benedict ~ bacon, poached eggs, hollandaise on sourdough toast 12.5
- Sausages & mash, caramelised onions, gravy 14
- Marinated artichoke & red pepper salad, toasted pine nuts (v) 10 ~ Add grilled halloumi 3.5 or grilled chicken 5
- Chicken schnitzel, fried egg, rocket & Parmesan 17.5
- Beer battered hake, hand cut chips, pea purée, tartare sauce 17
- 10oz Sirloin steak, hand cut chips, rocket & Parmesan 26.5 ~ chimichurri, Bearnaise or peppercorn sauce 2 each
- Double stacked beef burger, house relish, mayo, French fries 15.5
- Plant-based burger, house relish, vegan mayo, French fries (vg) 15.5
~ Add to burgers: cheddar, blue cheese, fried egg, chorizo, bacon 2 each

SIDES

- Tenderstem broccoli, chilli 6
- Rocket & Parmesan 6
- Sautéed garlic green beans 6
- French fries/Hand cut chips 5
- Sweet potato fries, aioli 6

PUDDINGS

- Banoffee Pie 7
- Sticky toffee pudding, vanilla ice cream, toffee sauce 7
- Chocolate cake, salted caramel ice cream 8
- Lemon posset, shortbread 7
- Poached pears, walnut brittle, vegan vanilla ice cream (vg, gf) 7
- Selection of Jude's ice cream/sorbet 6.5

A full list of allergen information is available. Please ask your server for details.
An optional 12.5% service charge will be added to your bill, all of which is distributed to staff.