

PUB MENU

THEY SAY 'YOU
ARE WHAT YOU EAT!'
THAT'S FUNNY,
I DON'T REMEMBER
EATING A SEXY BEAST
THIS MORNING



SERVED UNTIL 5:30PM

TO SHARE

- Organic wood fired bread Common Loaf w/butter v 3pp
Oysters natural ½ dozen or dozen GF 18/36
- Charcuterie board, piccalilli, toasted sour dough 35
Breasola, Serrano Jamon & Milanese Salami
- Olives v 7
Spiced nuts v 7
- Selection of cheeses, pear & apple chutney, crackers
3 cheeses 21 5 cheeses 30

STARTERS

- Soup of the day w/ Organic wood fired bread Common
Loaf (see blackboard) 14
- Tomato, aubergine & parmesan gratinée tart, rocket,
balsamic glaze dressing v 17
- Salt & chilli squid, soy & sweet chilli sauce 18
- Seared scallops, duck wontons, duck consommé,
cucumber & coriander salad 23
- Steak tartare, game crisps, sauce vierge,
soft-boiled quail's egg GF 22

SIDES

- Chips & aioli GF/V 9
- Duck fat roast royal blue potatoes GF/V 9
Sweet potato mash GF/V 9
- Tomato & red onion salad, honey mustard dressing GF/V 9
- Rocket & parmesan salad, balsamic glaze GF/V 9
Savoy cabbage & bacon v 11
Broccolini, shallot butter GF/V 8

MAINS

- Crispy pork belly salad, crackling, char grilled watermelon,
radish, red onion & feta, cider chilli caramel dressing GF
18/28
- The Mayfair Lane seasonal salad: Asparagus, broad beans,
peas, sun-dried tomatoes, goat's cheese, baby spinach,
baby gem, red coral, lemon oil & chardonnay vinegar
dressing GF/V 15/23 *Add Grilled Chicken 5*
- Roast chicken, leek & sweetcorn pie, sautéed peas & duck
fat potatoes 29
- Beer battered fish & chips, tartare sauce, mushy peas 26
- Salmon fishcake, spinach, beurre blanc 27
- Bangers & mash, caramelised onion gravy
& onion rings 28
- 8oz Angus beef burger, cheddar, bacon,
tomato chutney & aioli, chips 23
- Sandwich of the day (see blackboard)
- Pasta of the day (see blackboard)

AGED STEAKS

- 250g Scotch Fillet 43
- 200g Tenderloin 45
- 350g Dry aged Sirloin on the bone 48
- 620g Chateau Briand (serves 2/3 people) 95
- 1kg Tomahawk (serves 3/4 people) 110
- Served with Madeira mushroom ragout, chips or duck fat
potatoes, béarnaise or red wine jus GF

DESSERTS

- Selection of ice creams & sorbets v 9
- Eton mess, meringue, passionfruit cream,
fresh strawberries, berry coulis GF/V 16
- Vanilla & date tart, vanilla ice cream v 16
- Oreo cookie cheesecake, chocolate sauce v 16

