

PUB MENU

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



TO SHARE

- Freshly baked local bread w/butter v 3pp
Oysters natural ½ dozen or dozen GF 19/37
Olives v 7
Spiced nuts v 7
Charcuterie board, piccalilli, toasted sour dough 36
Breasola, Serrano Jamon & Milanese Salami
Selection of cheeses, pear & apple chutney, crackers
3 cheeses 22
5 cheeses 32

STARTERS

- Chilled cucumber soup, smoked salmon, crème
fraiche 14
Red onion & goat's cheese tart tatin, rocket, honey
thyme & sherry vinegar dressing v 18
Salt & chilli squid, soy & sweet chilli sauce 19
Caramelised pork, apple & sage terrine, celeriac
remoulade, cornichons, toasted sour dough 21
Steak tartare, game crisps or chips,
soft-boiled quail's egg GF 23

SIDES

- Chips & aioli GF/V 9
Duck fat roast royal blue potatoes 9
Tomato & red onion salad,
honey mustard dressing GF/V 9
Garden salad/ house dressing GF/V 8
Savoy cabbage & bacon 11
Broccolini, shallot butter GF/V 9

MAINS

- The Mayfair Lane seasonal salad: peach,
asparagus, pine nuts, rocket, feta, and tomato
vinaigrette GF/V 16/24 *Add Grilled Chicken 5*
Mushroom, leek & chestnut risotto, mascarpone,
crispy leeks, truffle pecorino v 27
Beer battered fish & chips, tartare sauce,
mushy peas 27
Salmon fishcake, spinach, beurre blanc 28
Bangers & mash, caramelised onion gravy
& onion rings 29
8oz Angus beef burger, cheddar, bacon,
tomato chutney & aioli, chips 24
Sandwich of the day (see blackboard)
Pasta of the day (see blackboard)

AGED STEAKS

- 250g Scotch Fillet 45
200g Tenderloin 47
350g Dry aged Sirloin on the bone 49
620g Chateau
Chateaubriand (serves 2/3 people) 99
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
Sticky toffee pudding, butterscotch,
vanilla ice-cream v 16

