

Head Chef: Remi Ravaux

Spring Menu

Rustic breads with oils & balsamic £2.50
Mixed olives with herbs & olive oil £2.50



Starters

Roasted south coast sardine fillets with buttered samphire and cherry tomato relish £6.00
Fresh linguini with Scottish mussels, clams and creamed marinere sauce £6.50
Crispy salt and pepper squid with sweet chilli sauce £6.50
Seared Scottish scallops with roasted garlic, parsley butter and secretts leaves £8.50
Seared yellow fin tuna loin with Thai asparagus and light soy dressing £7.00
Crispy haloumi with pomegranate syrup and balsamic reduction £6.00
Coarse country pate with tomato & red onion chutney with warm toast £6.50
Creamed leek and parmesan tartlet with crispy onions £5.50
Tender baby back ribs with black bean sauce, spring onions and coriander £6.00
Potted Brixham bay crab with warm toast and secretts leaves £7.00

The Dog & Pheasant Ploughmen's

Roast top side of Sussex beef or Tamworth ham, Black wax cheddar, pickled onion, rustic bread, tomato and red onion chutney, English celery, brae burn apple and secretts leaves £11.00

Main

Char grilled baby squid and chorizo salad with sweet onions and aged balsamic dressing £10.00
Gloucester old spot pork loin with celeriac rosti, caramelised Brae burns and calvados jus £13.50
Risotto verde with broad beans, snow peas, asparagus and basil crisps £8.00
West coast cod cheeks with creamed leeks, cannellini beans and crispy pancetta £13.50
Tamworth ham and free range eggs with skin-on chips £7.50
10oz sirloin steak with skin-on chips, sauce béarnaise and secretts leaves £17.00
Fresh linguini with Arrabiata sauce, roasted tomato, chilli, garlic and extra virgin olive oil £9.00
Battered fresh haddock fillet with skin-on chips, tartare sauce and garden peas £9.50
Roast loin of wild venison with potato rosti, Chantenay carrots and parsnip crisps £17.00
Salmon and haddock fishcakes with skin-on chips, ta tare sauce and secretts leaves £9.50
Osney Lodge 9oz beef burger with skin-on chips and secretts leaves £9.50
Cannon of Suffolk lamb with mint glaze, roasted new potatoes, pea shoots and rosemary jus £16.00
Surrey fish pie, crayfish and Dever springs trout with samphire and creamed mash £9.00