

SUNDAY MENU

ALL DAY SUNDAY
FROM 12 NOON

FRIDAY & SATURDAY

Freshly shucked rock oysters
available all day Friday & Saturday

LUNCH

MONDAY – FRIDAY
12 NOON - 6PM

Sandwiches and light bites available

Two-course
fixed-price menu from 14.50

See separate menu

SPECIAL OCCASIONS

AFTERNOON TEA | EVENTS
PARTIES | PRIVATE HIRE

We would love to host your event
or celebration, and welcome
groups of all sizes

See our website for details

TO GET STARTED

APEROL SPRITZ

The perfect apéritif. Refreshing
Prosecco, bittersweet orange
Aperol, and soda to lengthen.
Served long over ice | 8.50

BLOODY MARY

Wholesome tomato juice gets led astray by
an invigorating kick of spices and the lively tingle
of Ketel One vodka, finished with crunchy
celery | 7.50 Alcohol-free | 3.25

BOMBAY BRAMBLE SPRITZ

A Bombay Sapphire berry
infusion, made to spritz with crisp
Prosecco, and finished with
tart blackberries | 8.50

BAKED CAMEMBERT (v) | 12.95
British apple & rosemary chutney and artisan
breads for dunking

BREAD & OLIVES (v) | 4.95
Warm artisan breads, Nocellara olives, olive oil & balsamic vinegar

NOCELLARA OLIVES (vE) | 2.95

STARTERS

CLASSICS

SEARED WILD ATLANTIC SCALLOPS

Devon crab & king prawn bonbons,
pea & truffle oil velouté | 11.95

DUCK LIVER & PORT PARFAIT

Zesty orange curd, tarragon &
sherry vinegar infused grapes,
toast | 6.50

PANKO-CRUSTED FRIED BRIE (v)

British apple & rosemary chutney | 5.95

TEMPURA SQUID

In salt & Szechuan pepper,
with aioli | 7.25

GOURMET SOUP OF THE DAY (v)

With warm rustic bread &
Netherend Farm salted butter | 6.25

OUR FAVOURITES

CHARGRILLED OCTOPUS & CHORIZO

Pico de gallo salsa & smoked paprika | 11.50

CHIPOTLE CHICKEN BITES

Fried chicken in a smoky chilli jam | 7.50

STUFFED PARIS BROWN MUSHROOMS (vE)

Filled with grains, red pepper, fennel, tomato
& spring onion salsa, avocado dressing | 7.25

GRILLED LAMB KOFTA

Greek-style salad, creamed goat's cheese,
roasted chickpeas & pomegranate | 7.50

CRAB, CHILLI & RED PEPPER ARANCINI

Chipotle chilli mayonnaise &
avocado dressing | 7.95

GREAT TO SHARE

BAKED CAMEMBERT (v)

British apple & rosemary chutney
and artisan breads for dunking | 12.95

HUMMUS & TOASTED CIABATTA (vE)

Topped with tomato tapenade,
crispy chickpeas, pine nuts &
pomegranate | 5.50

MISO AUBERGINE BAO BUN (vE)

Sesame, Asian-style slaw &
pico de gallo salsa
One bun | 5.95

CRISPY DUCK BAO BUN

Mooli, carrot, spring onion
& plum sauce
One bun | 5.95

 WE RECOMMEND

SUNDAY ROASTS

All our meat roasts are served with smoked beef dripping roasted potatoes, sautéed greens, roasted root vegetables, a Yorkshire pudding & bottomless gravy

TRIO OF ROASTS

Beef, pork and chicken, with crackling, stuffing wrapped in bacon & bread sauce | 17.95

ROAST BEEF

21 day-aged | 15.95

ROAST CHICKEN

With bread sauce and stuffing wrapped in bacon | 14.25

ROAST PORK LOIN

With crackling and stuffing wrapped in bacon | 14.50

 ROAST LAMB RUMP

With stuffing wrapped in bacon | 18.95

FIG & DOLCELATTE NUT ROAST (v)

With roasted potatoes, sautéed greens, roasted root vegetables, honey-roasted apple, a Yorkshire pudding and onion gravy | 13.95

Add Cauliflower cheese (v) 3.25 | Stuffing wrapped in bacon 3.75 | French-style peas & bacon 3.75 | Dauphinoise potatoes (v) 3.95
Or enjoy all four for 9.95

STEAKS

Experience our delicious steak collection, featuring three premium cuts from selected British & Irish farms, expertly aged for a minimum of 21 days to deliver superb tenderness and flavour

Served with rustic thick-cut chips, our signature caramelised onion, stilton & puff pastry tart, confit tomato, flat mushroom & parsley butter

7oz FILLET
26.95

8oz RUMP
18.95

10oz RIBEYE
24.95

FINISH WITH

Peppercorn, béarnaise, bordelaise or beef dripping sauce | 2.00
King prawns in garlic & chilli butter | 4.00 | Scallops | 5.00

SIDES

Mac & Cheese (v) 3.95 | Onion rings (v) 3.50 |
Samphire & baby spinach (vE) 3.75 | Halloumi fries (v) 4.95

FISH & CLASSICS

 SEA BASS FILLET & CHARRED OCTOPUS

Pan-fried samphire and baby spinach, pico de gallo salsa & baby potatoes | 18.95

ROTISSERIE HALF CHICKEN

With skinny fries, rich chicken gravy & aioli. Finished with your choice of flavour: truffle, BBQ or chipotle chilli | 13.95

ROASTED SALMON IN A SMOKY MUSSEL CREAM SAUCE

Baby potatoes, samphire, spinach & charred red pepper | 14.95

ROASTED CAULIFLOWER WEDGE (vE)

On creamy hummus, grains and toasted pumpkin seeds, topped with watercress & fresh pomegranate | 13.95

FRESHLY BATTERED LINE-CAUGHT COD & CHIPS

Rustic thick-cut chips, pea purée & tartare sauce | 14.25

SWAP FISH FOR BATTERED HALLOUMI (v) | 12.95

ASIAN-STYLE CRISPY DUCK SALAD

Cucumber & mooli ribbons, shredded carrot & cabbage, watercress, spring onion, plum & hoisin sauce | 14.25

NOURISH BOWL (vE)

Lentils, quinoa & crispy chickpeas, avocado, roasted cauliflower, ribbons of carrot & mooli, watercress and a slow-roasted tomato toast | 10.50

Top with Halloumi (v) 2.50 | Falafel (vE) 2.50 | Grilled chicken breast 4.00 | King prawns 4.00 | Beef fillet 5.00 | Salmon fillet 5.00

BURGERS

In a seeded bun, with lettuce, tomato & pickles on the side

 DIRTY CHEESEBURGER

Crispy bacon, lashings of cheese & burger sauce. With beef dripping dip & skinny fries | 15.95

PRIME BEEF

Monterey Jack & burger sauce, with skinny fries | 13.95


Add Bacon or Chorizo 1.50 | Flat mushroom (vE) or Onion rings (v) 1.50 | Grilled halloumi (v) 2.50 | Burger patty 2.95

PLANT-BASED (vE)

Coconut tzatziki & slow-roasted tomato tapenade, with side salad (vE) or fries (v) | 13.95

SIDES

Skinny fries & aioli (v) | 3.75
Rustic thick-cut chips (v) | 3.50
Crispy onion rings (v) | 3.50

 Crisp thyme baby potatoes (v) | 3.75
Halloumi fries & sweet chilli sauce (v) | 4.95
Mac & Cheese (v) | 3.95

Rocket salad with tomato, cucumber, capers, pine nuts & lemon olive oil (vE) | 3.75
Samphire & baby spinach (vE) | 3.75

DESSERTS

THE AMBASSADOR'S MELTING CHOCOLATE & HAZELNUT BOMB (v) | 8.95

HOME-BAKED CHOCOLATE BROWNIE (v) | 6.75

STICKY TOFFEE PUDDING (v) | 6.95

FIVE BERRY CRUMBLE (v) OR (vE) | 6.50

CRÈME BRÛLÉE (v) | 6.25

 PORNSTAR MARTINI ETON MESS | 6.95

WARM LEMON, BLUEBERRY & ALMOND CAKE (vE) | 6.95

TIRAMISU (v) | 6.95

BOURBON VANILLA ICE CREAM AFFOGATO (v) | 5.75

LEMON MERINGUE FLAMED ALASKA (v) | 7.50

ICONIC SHARING DESSERT BIRDCAGE | 12.95

MINI DESSERT WITH A HOT DRINK | 5.25

BRITISH CHEESE BOARD (v) | 8.95

SEE THE FULL DESSERT MENU FOR OUR RANGE OF COFFEES, LOOSE-LEAF TEAS & COCKTAILS

ALLERGEN & DIETARY INFORMATION

Our easy to use allergen guide is available on the food section of our website. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information.

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients.

If you have any questions, allergies or intolerances, please let us know before ordering.

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation and cooking methods could affect this. Dishes containing fish or hand-pulled chicken may contain small bones. Some of our dishes contain alcohol. Weights stated are approximate uncooked weights. All items are subject to availability.

The nutritional information for our menu is provided as a guide. It is calculated using average values and is based on a typical serving size. *Folate and Vitamin A contribute to the normal function of the immune system. Vitamin C contributes to normal psychological function. If you require more information, please ask your server.

Please note an optional 10% service charge will be added to the bill for tables of 6 or more.