The **RETREAT**

Light Bites

Nocellara olives £3.50

Padron peppers with garlic oil and Maldon sea salt £5.50 Homemade focaccia with Nocellara olives & olive tapenade £5.50

Watercress & asparagus soup with homemade focaccia £6.50 Asparagus, Hollandaise & poached egg £7.50 Prawns in herb butter & toasted focaccia £7.50

Mains

Honey roast ham, Burford Brown egg and chips £10.50 Smoked hot chicken sandwich with green salad £11.00

Blue cheese & leek tart with green salad £11.50

Double cheeseburger in brioche bun with pancetta & fries \pounds 14.00

Fish and chips with tartare sauce and pea puree \pounds 14.00

Lamb flat bread, fermented red cabbage, cos lettuce, mint, coriander & sundried tomatos with an

aubergine sauce and fries £14.50

Chicken burger, pancetta, avocado in a brioche bun & sweet potato fries £15.00

Dry-aged 7oz rib eye steak and fries £18.00 (Add peppercorn sauce or bearnaise sauce)

Seasonal Dishes

Roasted polenta with chargrilled asparagus, wild garlic emulsion, roasted cherry tomoatos and burrata \pounds 12.50

Chargrilled Caesar salad with pancetta, parmesan & croutons £15.00 (swap chicken for halloumi - *contains anchovies*) Selection of British charcuterie with olives, tomato rub & focaccia £15.50 Smoked barbecue lambs neck with asparagus, hogweed shoots, creme fraiche & burrata £14.50

Sides All £4.00

French fries Sweet potato fries Sea salt & rosemary homemade focaccia Truffle & parmesan fries (£+1.50) Green salad Rocket & parmesan salad

Desserts

Pistachio lime sponge with a tonka bean & roasted vanilla parfait and strawberry salad £5.50 Lemon tart, raspberry coulis & creme fraiche £5.50 Ice cream - vanilla, vegan chocolate, rhubarb & crumble - 3 scoops for £4.50 Baron Bigod cheese, fig chutney and Peter's Yard crackers £6.50

Food allergies and intolerances: please speak to our staff if you would like to know about any of our ingredients. We cannot guarantee any of our food is suitable for those with allergies, due to high risk of cross contamination