

STARTERS

BAKED SOURDOUGH & OLIVES <i>olive oil & balsamic (vg)</i>	4.5
ROAST TOMATO SOUP <i>charred sourdough (vg/gfo)</i>	5
PRAWN & CRAYFISH COCKTAIL <i>wholemeal bloomer with butter (gfo)</i>	9.5
MUSHROOMS ON TOAST <i>wild rocket & truffle oil (vg/gfo)</i>	7
SALT & PEPPER SQUID <i>wasabi mayo (gf)</i>	9.5
CRISPY CONFIT DUCK <i>Asian salad & sweet chilli soy dressing</i>	8.5

ROASTS

all served with roast potatoes, roasted vegetables, cauliflower cheese and gravy

NUT ROAST <i>butternut squash & cashew nut roast (v/vgo/gfo)</i>	12
PORK <i>roast loin of British pork, apple & sage stuffing, crackling</i>	16
BEEF <i>sirloin of beef, Yorkshire pudding (gfo)</i>	17
CHICKEN <i>wrapped in bacon, sage & onion stuffing</i>	16

REGULARS

TAGLIATELLE BEEF RAGOUT <i>slow braised shin of beef, basil, parmesan</i>	13.5
FISH & CHIPS <i>homemade tartare sauce, crushed minted peas, hand cut chips (gfo)</i>	15.5
ROASTED SEA BASS FILLETS <i>fennel & orange salad, sautéed new potatoes (gf)</i>	19.5
SJB BURGER <i>Monterey jack, bacon, fried onions, ketchup, American mustard, lettuce, tomato, gherkins, red onion, tomato relish & fries (gfo)</i>	14.5
CRAYFISH MAC 'N' CHEESE <i>truffle, lemon & parsley crumb</i>	13.5
FALAFEL BURGER <i>onion chutney, lettuce, tomato, gherkins, red onion, tomato relish & fries (vg)</i>	14

SALAD

SUPERFOOD <i>sweet potato, butternut squash, spinach, kale, carrot, blueberries, cashews, cranberries, bean sprouts, pomegranate, cauliflower couscous, & walnuts (vg/gf) add chicken or crayfish 2</i>	12.5
PANZANELLA <i>yellow & red cherry tomatoes, kalamata olives, red onions, capers, chunky croutons, bocconcini mozzarella, fresh basil (v/gfo) add chicken or crayfish 2</i>	12.5

SIDES

CHOPPED SALAD 4	SEASONAL VEG 4	SKINNY FRIES 4
ROCKET & PARMESAN SALAD 4.5	CHILLI & CASHEW TENDER STEM 4.5	SWEET POTATO FRIES 4.5
		TRUFFLE & PARMESAN FRIES 5

DESSERTS

ICE CREAM & SORBETS <i>please ask for today's flavours</i>	6
TRIPLE CHOCOLATE BROWNIE <i>vanilla pod ice cream (gf)</i>	7.5
STICKY TOFFEE PUDDING <i>toffee sauce, salted caramel ice cream (gf)</i>	7.5
PASSIONFRUIT CHEESECAKE <i>gin & pink grapefruit sorbet (vg)</i>	7.5
CHEESE BOARD <i>smoked Applewood, Dorset red, Isle of Wight blue, Tunworth, grapes, fudge biscuits & fig & onion chutney (v)</i>	9

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.

There is a discretionary 10% service charge added to your bill for parties of six or more. All above prices are inclusive of VAT.

v = vegetarian | vg = vegan | gf = gluten free | gfo = gluten free option available