

Menu created by



Head Chef  
Richard Leskovsky

## STARTERS

**Warm Focaccia** - with butter or extra virgin olive oil & balsamic vinegar - £4.5 (v)

**House Hummus** - spiced seeds, leek oil, pomegranate, focaccia - £5.5 (v) (df)

**Chilli & Ginger Tiger Prawns** - garlic, coriander, spring onions, grilled focaccia - £9 (df)

**Crispy Cauliflower** - smoked chipotle yoghurt, seaweed dust - £6.5 (vg)

**Lamb Merguez Sausages** - beetroot mustard, pickled red onion, grilled focaccia - £7 (df)

**Dirty Halloumi Fries** - house spice rub, coriander, spring onion, parsley aioli - £7.5 (v)

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## ROASTS

**Duck Breast** - £19

**Roasted Leg of Lamb** - £18

**Corn-fed Chicken Supreme Breast** - £16

**Courgette & Carrot Roast** - £15 (vg)

All dishes are served with roasted potatoes, cauliflower cheese, broccoli, peas, Yorkshire pudding & rich red wine gravy.

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## SIDE DISHES

**Extra Roast Potatoes** - £3.5 (gf) (vg)

**Cauliflower Cheese** - £3.5

**Broccoli & Peas** - £3.50 (v)

**Extra Yorkshire Pudding** - £1.5 (v)

**French Fries** - £3.5 (gf) (vg)

If you would like any extra gravy just ask, it's free, because everyone loves gravy baby.

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## DESSERTS

**Rhubarb & Blood Orange Crumble**

Gin, cashews, blood orange sorbet, raspberry dust - £6 (vg) (n)

**White Chocolate & Raspberry Posset**

Pistachios, maraschino cherries & chilli, shortbread - £7 (v) (n)

**Ice Cream or Sorbet** - 2 scoops

Vanilla, salted caramel, coconut, blackberry, blood orange - £4 (vg) (v)

### BOOK IN FOR OUR WEDNESDAY STEAK NIGHT

Enjoy two steaks of your choice with  
a bottle of our house red or white for £54.95.

*Our meats are supplied by Godden's Butchers in Chesham,  
a local family business sourcing high quality, British meats.*

(gf) gluten free | (df) dairy free | (n) contains nuts | (vg) vegan | (v) vegetarian

# ROAST



## ON DRAUGHT & CASK ALE

- Amstel 4.1% - £4.7 / 2.45
- Birra Moretti 4.5% - £5.5 / 2.85
- Brixton Reliance 4.2% - £5.9 / 2.9
- Neck Oil 4.3% - £5.9 / 3.05
- Tiger 4.8% - £ 4.7 / 245
- Guinness 4.2% - £5.2 / 2.7
- Aspalls Cider 4.5% - £5.5 / 2.85
- Timothy Taylors Landlord 4.3% - £4.6
- Darkstar Hophead 3.8% - £4.4

## CANS & BOTTLED CIDER

- Brixton**
- Reliance Pale Ale 4.2% (330ml) £4.80
- Atlantic Pale Ale 5.4% (330ml) £5
- Low Voltage Ipa 4.3% (330ml) £4.80

### Old Mout

- Berries & Cherries 4.5% (500ml) - £5.20
- Strawberry & Pomegranate 4.5% (500ml) - £5.20
- Pineapple & Raspberry 4.5% (500ml) - £5.20
- Watermelon & Lime 4.5% (500ml) - £5.20
- Kiwi & Lime 4.5% (500ml) - £5.20

## BOTTLES

- Heineken 5% (330ml) - £4
- Heineken 0.0% (330ml) - £3.2
- Birra Moretti 4.6% (330ml) - £4.5
- Sol 4.4% (330ml) - £4

### SHOT DEAL

- Baby Guinness, Slippery Nipple,
- Caramel Vodka, Lychee Bomb - all 3 for £10

## WHITE WINES

- Tikveš Smederevka, Macedonia, 2019.** 1.3% ABV. £5.6 | £8.0 | £23
- Fontana, Sauvignon Blanc Verdejo, SPA, 2018.** 12.5% ABV. £5.9 | £8.4 | £24
- Feudi di San Gregorio 'Albente', ITA, 2018.** 12.5% ABV. £6.5 | £9.2 | £26
- Château Carré 'La Griffe', Muscadet, FRA, 2019.** 1.2% ABV. £7.2 | £10.4 | £29

## ROSE WINES

- Sollazzo, Rosato d'Italia, ITA, 2018.** 11.5% ABV. £4.9 | £6.9 | £21
- Gérard Bertrand 'Cris Blanc', FRA, 2017.** 1.3% ABV. £7.3 | £9.8 | £30

## RED WINES

- Tikveš Kratoshija, Macedonia, 2019.** 1.3.5% ABV. £5.8 | £8.2 | £23
- Fontana, Uclūs, Garnacha Syrah, SPA, 2018.** 14.5% ABV. £6.1 | £8.6 | £25
- Sacchetto Vini, Trevenezie, Pinot Nero 2018.** ITA. 12.5% ABV. £6.6 | £9.5 | £27
- Andeluna '1300', Uco Valley, Malbec, ARG, 2018.** 14% ABV. £7.4 | £10.1 | £30

## PROSECCO

- Sacchetto Vini 'Filiz', Veneto, Prosecco Extra Dry. ITA. 11.5% ABV £7.5 | £29
- Cava +&+ Seleccion Brut, Bodegas Pinord. ITA. 11.5% £8 | £34

## Pornstar Martini - £10

Vanilla vodka, Butterscotch liqueur, Pineapple juice, Lemon citrus blend, Bristol passionfruit sugar syrup, Vegan foamer

## Espresso Martini - £10

Element 29 vodka, Kahlua liqueur, Origin espresso, Walnut bitters, Bristol demerara sugar syrup, Vegan foamer.

## Booming Iced Tea - £9.5

Long Island mix, Lime citrus blend, Bristol passionfruit sugar syrup, Ting grapefruit soda.

## Pisco Disco - £9.5

Pisco, Rhubarb liqueur, Blue Curacao liqueur, Lime citrus blend, Bristol lime sherbert sugar syrup, Apple juice, Vegan foamer.

## Tropical Mangorita - £9.5

Tequila Blanco, Pineapple liqueur, Mango and Pineapple juice, Lime citrus blend, Bristol pineapple and coconut sugar syrup.

## Sour Cherry - £9

Disaronno, Cherry brandy, Cranberry juice, Lemon citrus blend, Bristol cherry & vanilla sugar syrup, Vegan foamer.

## English Garden - £9

Boxer gin, Bristol elderflower sugar syrup, Apple juice, Lime citrus blend, Mint and cucumber.

## Zombie Nation - £12

Pirate Grog mix, Passionfruit, Pineapple and orange juice, Lime citrus blend, Bristol grenadine sugar syrup, flaming rum float

## Banana C.B. Daquiri - £11

Toti white, Brazilian banana liqueur, Banana puree, Pineapple juice, Lime citric blend, Bristol demerara sugar syrup, CBD bitters.

## Last Word - £12

Boxer gin, Luxardo Maraschino, Green Chartreuse, Citrus Blend.

## GIN LIST

Boxer Gin | Tanqueray 10 | Hendricks | Hendricks Midsummer Solstice | Hendricks Orbium | Bombay Sapphire | Bombay Bramble Star of Bombay | Bathub Gin | Portobello Road | Monkey 47 | Kokoro Japanese Gin | Citadelle | Elephant Gin | Elephant Sloe

# DRINKS