

SIMPLE PLEASURES



LONG LUNCHES

PURVEYORS OF FINE ENGLISH FOOD

STARTERS, TIDBITS & LEAVES

Sourdough bread and butter	3.50
House pickles and garlic mayonnaise	6.00
Cured English meat from Cannon & Cannon	9.00
Pork Haslet “mining food” and pickled beetroot salad	8.50
Maldon oysters Rockefeller, baby fennel & confit lemon salad, tartar sauce and crispy potatoes	10.50
“Sea & Earth” braised snail bourguignon on bone marrow, baked clams with parsley and garlic <b>for 2</b>	16.00
Pig’s head & trotter fritters, horseradish, and gentleman’s relish	6.00
Braised Buccleuch short rib, jalapeño and spring onion	15.00
Temple and Son’s prawn cocktail	11.00
Isle of Wight tomato salad, English burrata, pickled shallots and basil	10.00
Organic carrot salad, Tate & Lyle golden syrup glaze, sesame, lime and chilli	8.50
Cooked smoked salmon salad, garden leaves and marmalade dressing	8.00

THE MAIN EVENT

Old Spot spiced pork belly sandwich on brioche, spicy slaw and butter lettuce	9.50
Temple and Sons sausage and mash, roasted onions and homemade mustard	16.00
Buttermilk chicken sandwich, brioche bun, pickles and Churchill sauce	9.50
Wood fired pork chop, collar and crackling with sage and pine nut crumb	22.00
Pork, apple & black pudding sausage roll, creamy mash and HP gravy	14.00
Buccleuch rib eye with chips and salad	26.00
Cornish mackerel grilled with soy miso and lime	14.00
500g or 1kg St Austell mussels, white wine, Colombino olive oil and parsley	11.00/20.00
Whole wood fired line caught lemon sole, pickled cockles and pork vinaigrette	25.00
Tagliatelle with tomato & ‘Nduja sauce, aged Parmesan and basil	8.50/15.00
Wood fired mushroom casserole, caramelised onions and Charlotte potatoes	18.00

STARCH AND SIDES

Grilled sprouting broccoli with a nut & seed granola	6.00
Wood fired New Forest mushrooms, garlic, parsley and truffle goats curd	8.00
Baby gem lettuce with Dorset Blue Vinny cheese	6.00
Kentish peas & broad beans with smoked bacon	7.00
Campfire barbecue beans, jalapeño, bacon and smoked English mozzarella	7.00
Buttered Jersey Royal new potatoes	6.00
Chips with Sarsons vinegar or cheese & gravy	6.00
Mash with HP gravy	6.00

IF I MUST

Cheese from Paxton and Whitfield	9.00
Sticky toffee pudding with Cornish sea salted caramel and clotted cream ice cream	8.50
Frozen PBJ yoghurt cone, or bowl roasted brioche crumb and Morello cherry jam	3.50 / 7.00
Lemon meringue ice cream cone or bowl, blueberries and candied lemon	3.50 / 7.00
Eton mess, black pepper meringue, English strawberries and basil sorbet	7.50
Valrhona chocolate mousse and bergamot parfait	7.50
Custard tart and rhubarb sorbet	8.50
Temple and Son’s “Sweet Treats”	3.50

**For today’s selection of market fish simply grilled with lemon and olive oil, and selection of steaks and game, please ask your server**

FOOD ALLERGIES AND INTOLERANCES:  
BEFORE ORDERING, PLEASE ASK OUR STAFF FOR INFORMATION  
ALL PRICES INCLUDE VAT.  
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL



**BRUNCH EVERY SATURDAY**

FROM 11AM TO 3PM

**BOTTOMLESS BOOZE FOR £20**

**2 COURSE SET + DRINK £22**

**A LA CARTE ALSO AVAILABLE**

CALL 0207 877 7710