

SIMPLE PLEASURES



PURVEYORS OF FINE ENGLISH FOOD

LONG LUNCHES

STARTERS, TIDBITS & LEAVES

Sourdough and salted butter	3.50
House pickles and garlic mayonnaise	6.00
Cured English charcuterie	9.00
Pork Haslet “mining food” and pickled cranberry chutney	8.50
Pig’s head & trotter fritters, horseradish, and gentleman’s relish	6.00
Temple and Son’s prawn cocktail	11.00
Salt baked heritage beetroot, Dorset blue vinny, blackberries, roasted	9.50
Cauliflower cheese soup, Montgomery cheddar, caramelised cauliflower	8.50
Gin cured loch Duart salmon, horseradish yoghurt, pickled cucumber	9.00
Corn fed chicken, bacon and avocado salad, garlic croutons, parmesan dressing	14.00

THE MAIN EVENT

Herdwick lamb shepherd’s pie, creamy mash potato	15.00
Temple and Sons sausage and mash, roasted onions and homemade mustard	16.00
Buttermilk chicken sandwich, brioche bun, pickles and Churchill sauce	9.50
Smoked beef brisket sandwich, caramelised onions, rocket and horseradish.	9.50
Game and Truffle 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, Kentish cider, Spring onions and lemon	12.00/21.00
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
Potato dumplings, roasted pumpkin, wild mushrooms, sage, truffle and parmesan	16.00

STARCH AND SIDES

Curly kale with shallots and smoked bacon	6.00
Wood fired New Forest mushrooms, garlic, parsley and truffle goats curd	8.00
Honey roasted Chantenay carrots with star anise	6.00
Braised red cabbage with Granny Smith apple and raisins	7.00
Campfire barbecue beans, jalapeño, bacon and smoked English mozzarella	7.00
Cornish baby potatoes roasted in beef dripping	6.00
Chips with salt & vinegar	6.00
Chips with cheese & bacon	6.00
Mash with HP gravy	6.00

IF I MUST

English cheese’s, Temple and Sons chutney and fruit bread	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
Bramley apple and pear crumble with vanilla custard	7.00
Valrhona chocolate mousse and bergamot parfait	7.50
Caramalised treacle tart, vanilla ice cream	7.50
Lemon posset, lemon jelly, meringue and blackberry sorbet	8.50
Temple and Son’s “Sweet Treats”	3.50



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

For today’s selection of market fish simply grilled with lemon and olive oil, and selection of steaks, 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