

# M E N U

## SNACKS

- Greek olives & focaccia (gfo, vg, df) **6.5**
- Stout & Black bomber rarebit on Texas toast (v) **5**
- Coppa ham, celeriac & apple remoulade **6**
- Crispy broad beans, lemon & chilli salt **4.5**

## STARTERS

- Soup of the day, chargrilled focaccia (v, gfo) **9**
- Maple & caraway glazed heritage carrots, pickled salad, yoghurt, toasted almonds, smoked curry oil (gf, v, n) **9.5**
- Wimbledon smoked salmon, pickled fennel & cucumber salad, toasted rye, lemon (gfo) **11**
- Waldorf salad, red grapes, pink lady apple, Gorgonzola, cos lettuce, pickled celery & toasted walnuts (gf) **9.5/19**
- Whipped truffled goats cheese, conference pear, wild thyme honey, bitter leaves, chargrilled sourdough (gfo) **10.5**
- Roasted butternut squash & chickpea hummus, candied pecans, sumac, chargrilled pitta **8.5** (n)

## MAINS

- Chargrilled haunch of venison, slow roasted Crown Prince squash, carrot puree, pickled blackberries, red wine jus **28**
- Market fish of the day, new potatoes, greens & garlic butter (gf) **(market price)**
- Wild mushroom pappardelle, truffle & tarragon cream, aged parmesan, roasted wild mushrooms (v) **24**
- Roasted breast of Guinea Fowl, spiced braised red cabbage, roasted shallots, jus **24**
- 8 oz Aberdeen Angus ribeye steak, House chips, peppercorn sauce, watercress (gfo) **32**
- Wimbledon pale ale battered fish & chips, crushed peas, tartare sauce (gfo, df) **18.5**
- Fox & Grapes chuck steak burger, Red Leicester, tomato & onion relish, iceberg, house pickles & house chips (gfo) **17**
- Spiced chickpea burger, smoked applewood 'cheese', pickled slaw, spicy lemon & garlic mayo & house chips (vg, df) **16.5**
- Pie of the Day, creamy mash, greens & gravy **18.5**

## SIDES

- Buttered new potatoes, Parsley & Maldon salt (gf) **6** | Bitter leaf salad, mustard vinaigrette, roasted walnuts **6**
- Seasonal greens, cold pressed rapeseed oil, Maldon salt (vg, gf, df) **6** | House chips (gfo, df) **6**
- Cauliflower cheese with leeks, grain mustard, & Butlers secret cheddar **7**

## DESSERTS

- Bramley apple & sultana crumble, vanilla custard (v) **9**
- Warm ginger & lemon sponge, vanilla ice cream, lemon syrup (vgo) **9**
- Dark chocolate & coffee truffle pot, chocolate soil, salted caramel ice cream, **9.5**
- Vanilla panna cotta, peach puree, amoretti crumb, raspberry sorbet **9.5**
- Selection of British & Continental cheeses, walnut & raisin bread, celery & quince (gfo) **12.5**
- Affogato (gf) **6**
- Selection of ice creams & sorbets (gf) **1.5** (per scoop)

We are a cashless business. A 12.5% discretionary service charge will be added to your bill | Food allergies & intolerances: Before you order your food & drinks please speak to our staff if you want to know anything about our ingredients

| Vegetarian (v) | Vegan (vg) | Dairy free (df) | Contains nuts (n) | Gluten free (gf) | Vegetarian (v) | Vegan (vg) | Dairy free (df) | Contains nuts (n) | Gluten free (gf) | Gluten free option (gfo) | Vegan option (vgo)