

DINNER

SUMMERLICIOUS 55. per person | three courses | choice of starter, main & dessert

STARTERS	MAINS	DESSERTS
Roasted Zucchini & Eggplant Soup (v)(gf)(avg) english peas, feta, dill Caesar Salad (agf) romaine, anchovy dressing, bacon, parmigiano-reggiano Crispy Pork Rillettes (df) apple & shallot chutney, mustard, cornichon, new farm greens Heirloom Tomato & Cucumber (v)(agf)(avg) stracciatella cheese, shishito pepper salsa, hazelnuts, focaccia croutons	Summer Roast Beef Dinner slow-cooked rump of beef, roast potatoes, yorkshire pudding, ontario creamed corn, english peas & carrots, signature ale gravy Cheeky Peri Peri Chicken Breast (gf) cucumber yoghurt dip, grilled corn, potato wedges, lemon Atlantic Salmon pearl couscous, peas, asparagus, turnip, parmigiano-reggiano, preserved lemon aioli Pea, Asparagus & Lentil Cottage Pie (vg)(gf) grilled asparagus, tomato gravy, garlic mash Ale-battered Haddock & Chips (df) proper tartar sauce, mushy peas, lemon	Tahini Ice Cream Cake (v) chocolate & sesame tuile, marmite caramel, dorset sea salt Queen of Puddings (v) baked golden syrup & bread sponge cake, raspberry jam, torched meringue Dark Chocolate Mousse (v)(agf) sour cherry compote, brown butter biscoff crunch
COCKTAILS	BEER	WINE
Tequila Basil Smash (1.5oz) dejado tequila blanco, chasers basil lemonade Peach Old Fashioned (1.5oz) local spirit whisky 3, lemon, peach London Cosmopolitan (1.5oz) local spirit gin 7, bols triple sec, cranberry, lime	14. Lost Craft 'Lost Light' Lager 4% (16oz) 8. 14. High Park 'Lightwave' Session IPA 4.5% (16oz) 8.	5oz 8oz btl Henry of Pelham Sauvignon Blanc, Niagara, ON 10. 15. 50. Henry of Pelham Cabernet Merlot, Niagara, ON 10. 15. 50.
MOCKTAIL		
The Bee with No Knees (non-alc) noa garden gin (0.5% abv), lemon, honey	10.	

STARTERS	STARTERS	STARTERS
Heirloom Tomatoes (v)(agf)(avg) 22. stracciatella cheese, shishito pepper salsa, hazelnuts, cucumber, grilled bread Calamari 18. green sauce, spicy aioli Scotch Egg (df) 14. hen's egg, sage & nutmeg sausage, piccalilli	Beef Tartare 26. quail scotch egg, cornichons, english mustard, grilled bread as a main with side of chunky chips 39. Halibut Ceviche (gf)(df) 26. lime, jalapeño, shallot, cilantro, gem lettuce	Welsh Rarebit 15. aged cheddar, lea & perrins, brodfLOUR toast Proper Caesar Salad (agf) 19./24. romaine, anchovy dressing, bacon, parmigiano-reggiano add chicken breast +12. add atlantic salmon +18.

BRITISH CLASSICS
Ale-battered Haddock & Chips (df) 28. proper tartar sauce, mushy peas, lemon add curry sauce +3. upgrade to halibut +12. Proper Fish Pie 28. cod, salmon, prawns, smoked cream sauce, fennel, peas, green salad Steak & Mushroom Pie 28. ale gravy, buttermilk mashed potatoes add mushy peas +3. Steak & Chips (agf) 54. 8oz wellington county striploin steak, green beans, onion rings, marmite aioli, red wine jus Smoked Bacon Burger (agf) 28. mature cheddar, battered onion ring, marmite aioli, english mustard, chunky chips sub gluten-free bun +3. Pea, Asparagus & Lentil Cottage Pie (vg)(gf) 26. grilled asparagus, tomato gravy, garlic mash

MAINS	MAINS
Atlantic Salmon 32. pearl couscous, peas, asparagus, turnip, parmigiano-reggiano, preserved lemon aioli Roasted Cod (gf) 42. housemade 'nduja butter, fingerling potatoes, roasted broccoli, cauliflower purée, fresh herbs & radicchio	Tofu & Eggplant Thai Curry (vg)(df) 23. shishito pepper, green curry sauce, sticky coconut rice, crispy vermicelli Veggie Burger (v)(agf)(avg) 25. beyond meat patty, halloumi, arugula, cucumber, tomato, herbed mayonaise sub gluten-free bun +3.

SIDES	SIDES
Beef Fat Roast Potatoes (gf) 15. rosemary, dorset sea salt Chunky Chips & Malt Vinegar (vg)(gf) 12. old bay salt, ketchup	Beer-battered Onion Rings 12. eggplant hp sauce Halloumi Fries (v) 14. piri piri mayo

(v) vegetarian (vg) vegan (gf) gluten-free (df) dairy-free (avg) available vegan (agf) available gluten-free (adf) available dairy-free
Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.

Executive Chef - Ryan Lister | Head Chef - Martina Soos

17.

..... THE RABBIT HOLE FAVOURITES

Queen of Hearts (1.5oz) ■
sauza silver tequila, pimm's, mezcal,
strawberry, lemon

17. **Blushing Bunny** (3oz) 17.
*dillon's selby berry bliss liqueur, cave spring rosé,
berries, apple, lemon*

..... PROPER LIGHT TIPPLES

The Marmalade Margarita (1.5oz)
sauza silver tequila, lime, orange, tangerine syrup

15.

..... NO & LOW

Wimbledon Spritz
noa garden gin (0.5% abv), lavender thyme syrup,
lemon, soda

10. **The Sober Sipper**
noa italian bitter (0.5% abv),
grüvi dry secco (0.0% abv), sprite

..... WINES BY THE GLASS

5oz | 8oz | btl
all bottles are 750ml unless noted otherwise

Guinness 0 (non-alc)

4.

Los

9.5

White Claw Black Cherry Hard Seltzer	5%	473ml	10.
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