“Continuously exploring new ingredients and recipes from around the world, our menu is sourced from local suppliers and is representing modern British Cuisine. My team and I add our love of food and passion as main ingredients to all our dishes. We hope you will enjoy the experience and we wish you...

Bon Appetit!”

Craig Burrows Executive Chef & his passionate team

“THERE IS NO SINCERER LOVE THAN THE LOVE OF FOOD...”

BERNARD SHAW
**SALAD BOWLS**

Add chicken, prawns or goats cheese for £4

**SUPERFOOD**
- baby spinach, romanesco, mouli, fresh pomegranate, avocado, dhukka, pomegranate molasses - 12

**CAESAR**
- little gem, sourdough, anchovies, aged parmesan, parmesan dressing - 12

**HOT SMOKED SALMON**
- chickpeas, radish, cucumber, butter lettuce, basil - 14

**ROASTED CARROTS**
- heritage beetroot, crumbled feta, crispy fennel, marjoram - 12

**VEGI DELI BOWL**
- chargrilled Tenderstem broccoli, beluga lentils, roasted chickpeas, pumpkin seeds, pomegranate, hazelnuts, lemon olive oil – 12

**SMALL PLATES**

**SOUP OF THE DAY**
- freshly made - 7

**HAY ROASTED CAULIFLOWER SOUP**
- finished with crispy cauliflower, chive oil, shaved truffle - 7

**CURED SALMON**
- nori powder, yuzu emulsion, pickled daikon, dill oil - 9

**SEARED SCALLOPS**
- squid ink reduction, charred chorizo, sweetcorn puree, flaked almonds, chervil - 9

**CHICKEN LIVER MOUSSE**
- crispy brioche, membrillo paste, oat granola - 8

**SOY AND HARISSA AUBERGINE**
- torched goat cheese, tomatoes, sesame and coriander salsa - 7

**HERITAGE TOMATO CARPACCIO**
- burrata, fennel cress, and tomato dressing - 9

**CHARRED SQUID**
- fried chorizo, crispy shallot, coriander - 6

**BRITISH CURED MEATS**
- homemade pickles with sourdough and smoked butter - 8

**CRISPY OYSTERS**
- pickled cucumber, ponzu dressing, sliced jalapeno - 8

**CURRIED CAULIFLOWER**
- yoghurt, sesame, pomegranate, coriander - 8

**GONE CLASSIC**
- tomato, mozzarella, basil - 8

**GONE VEGAN**
- roast squash, charred broccoli, sriracha, dhukka - 10

**GONE ITALIAN**
- nduja, feta, olives, cavolo nero - 10

**GONE TRUFFLIN**
- wild mushrooms, truffle paste, mozzarella, wild parsley - 12
SANDWICHES & BURGERS

CLUB SANDWICH
chicken, bacon, fried egg, tomato, baby gem - 14

SMOKED BBQ BRISKET
ciabatta bread, beer onions, crumbled blue cheese, roquette salad - 14

GRILLED HALLOUMI★
ciabatta bread, baby spinach, harissa mayonnaise, honey vinaigrette - 12

CHILLI AND LIME CHICKEN
tortilla wrap, finished with a coconut yoghurt, thai basil, baby gem lettuce - 12

LAMB SLIDERS
3 mini lamb burgers, feta, mint, baby gem - 8

THE BURGER
250G aged beef, glazed brioche bun, emmental cheese, beef tomato, baby gem lettuce, mustard mayonnaise - 14

LOVEGGIE BURGER★
field mushroom, mozzarella, avocado, glazed brioche bun, beef tomato, baby gem lettuce, mustard mayonnaise - 12

LARGE PLATES

PORK BELLY
smoked apple puree, celeriac fondant, charred brassica - 18

DUCK BREAST
heritage carrots, grilled baby gem, orange jus - 20

ALE BATTERED COD “BRITISH FISH & CHIPS”
french fries, tartare sauce, crushed peas, lemon wedges - 15

SEARED SEA BASS
shaved fennel, crushed potatoes, sliced olives, sauce vierge - 19

RICOTTA TORTELLINI★
wilted swiss chard, summer truffles, confit egg yolk - 15

CARBONARA PENNE RIGATE
penne rigate pasta, egg yolk, smoked pancetta, aged parmesan - 15

ARTICHOKE RISOTTO★ V
Amalfi lemon, crispy artichokes & shallots, shaved vegan cheese - 15

SAUCES
£2 each

PEPPERCORN★ H
HERB BUTTER★
BEARNAISE★ T
TARRAGON CAFÉ AU LAIT★
CHIMICHURRI★ V★

SIDES
£4 each

BRITISH SEASONAL VEGETABLES★ V★
CREAMED POTATOES★
MIXED SALAD WITH MUSTARD VINAIGRETTE★ V★
SWEET POTATO FRIES★ V★
TRUFFLE AND PARMESAN FRIES★
FRIES★ V

JOSPER GRILL

FILLET STEAK 250G★
dry aged British fillet steak served with grilled vegetables - 34

RIBEYE STEAK 300G★
dry aged British ribeye steak served with grilled vegetables - 28

BAVETTE 350G★
36-day aged British bavette steak served with grilled vegetables - 28

SEARED DARNE OF SALMON★
charred Amalfi lemon, baby watercress, sauce vierge - 24

THYME, GARLIC AND CHILLI CHICKEN★
lime & yoghurt dressing, coriander, peanut, frisée salad - 22

SAUCES
£2 each

PEPPERCORN★ H
HERB BUTTER★
BEARNAISE★ T
TARRAGON CAFÉ AU LAIT★
CHIMICHURRI★ V★

ALLERGIES - Some of our menu items may contain various allergens. Please ask a member of staff for more information.
DESSERTS
£8 each

CHOCOLATE TORTE 🍫 v
hazelnut crumble, raspberry tuile, raspberry sorbet

DATE PUDDING 🍫
toffee sauce, salted caramel ice cream

THE CHEESECAKE 🍫
citrus crumble, white chocolate shard, wild berry, Amalfi lemon

PROVENÇALE PANNA COTTA 🍫
yoghurt, lavender, honeycomb

MODERN TIRAMISU 🍫
coffee mousse, mascarpone chantilly, chocolate soil

CHEESE SELECTION 🍫
selection of blue, soft and hard cheeses, grapes, crackers, chutney

“DESSERT MAKES EVERYTHING BETTER...”

COFFEE SELECTION

AMERICANO 4
LATTE 4
CAPPUCCINO 4
MACCHIATO 3.8
DOUBLE MACCHIATO 4
ESPRESSO 3.8
DOUBLE ESPRESSO 4
HOT CHOCOLATE 3.8

CLIMPSON & SONS

Region: Minas Gerais
Altitude: 1,150 masl
Variety: Catuai & Mundo Novo
Processing: Natural

The Baron classic espresso. A classic, crowd-pleaser of an espresso from Daterra Estate in Brazil. Rich, round-bodied and sweet, this coffee is characteristic of the area, with a flavour profile of clean dark chocolate, sweet nuttiness and marzipan that sits exceptionally well as an espresso in milk.

TEAPOT INFUSIONS

ENGLISH BREAKFAST 5.5
EARL GREY 5.5
GREEN TEA 5.5
DARJEELING 5.5
L’ORIENTAL 5.5
SENCHA 5.5
JASMINE 5.5
CHAMOMILE 5.5
NUIT D’ETE 5.5
PEPPERMINT 5.5

“A coffee is a hug in a mug”

DAMMANN FRÈRES
Paris 1692

Vegetarian ☑ Gluten free ☑ Vegan ☑

A discretionary 10% service charge will be added to your bill. ALLERGIES - Some of our menu items may contain various allergens. Please ask a member of staff for more information.