



NIBBLES

Warm Rustic Baguette v
Smoked Sea Salt Butter
£5

Citrus & Fennel Marinated Olives vg
£5

Sweet & Spicy House Nuts vg
£4

SIDES

Skin on Fries
v

Smoked Garlic Potato Mash
v

Steamed Rice with Toasted Seeds
vg

Grilled Broccoli, Fried Garlic, Chilli
vg

**Heritage Tomatoes, Basil,
Pumpkin Seeds**
vg

£6 EACH



SHARING PLATTERS

Cheese Selection v £19.50
Blue Monday, Wookey Hole, Ragstone,
Tunworth, Truffle Honey

Meat Selection £19.50
Dingley Dell Cured Pork, Old Weald Smokery
Chicken, Bresola, Pickles, Bread, Crisps



**WEALD SMOKERY,
EAST SUSSEX**

Using time-honoured
methods, The
Weald Smokery has
perfected traditional
smoking for 35 years,
using brick kilns.

SMALL PLATES

Crispy Dingley Dell Pork Belly £8
BBQ Sauce

Whipped Cod's Roe £10
Crispy Chicken Skin

Zucchini Fritti v £8
Wild Garlic Mayo

Heritage Beetroot Carpaccio v £8
Goats Curd, Radish, Wild Rice
Add Bresola - £5

Fritto Misto £9
Squid, Cod Cheeks, Smoked Anchovy Mayo

STARTERS

Burrata v £12
Ezme Salad, Heritage Carrots

Brixham Crab on Toast £14
Sea Veg Slaw, Chive Crème Fraîche

**Treacle Cured Chalk
Stream Trout** £13
Pickles, Horseradish, Rye Bread

Soup of the Day vg £9



**BRIXHAM
CRAB, DEVON**

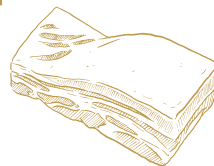
Brixham, a historic and
bustling fishing port in
Devon, is renowned for
its exceptional crab. The
local crab companies
harvest this delicacy,
bringing delicious
seafood from the sea to
your table.



Haxells

ALL DAY DINING

Celebrating some of the best of British flavours, our menu highlights a selection of trusted, hand-picked suppliers and carefully sourced ingredients from across the country, so that you can enjoy a dining experience that honours both provenance and quality.



**DINGLEY DELL,
SUFFOLK**

Run by brothers Mark and Paul, Dingley Dell farm produces great-tasting, responsibly farmed pork, featuring their Suffolk Red breed and Wiltshire curing, with a focus on welfare, sustainability, and the environment.

MAINS

Pappardelle Pasta £23
Nettle Pesto, Weald Smokery Chicken,
Woodland Mushroom

Seared Seabass Fillet £26
Herb Crushed Potatoes, Petite Ratatouille,
Red Pepper Coulis

**Slow Cooked Dingley Dell
Pork Loin** £22
Charred Hispi Cabbage, Turnip Tops, Miso

Crispy Atlantic Cod £26
Parmesan and Sage Risotto

Chicken Parmigiana £24
Tomato Sauce, Mozzarella, Fries

**Tikka-Spiced
Chalk Stream Salmon** £27
Braised Lentil, Lime Pickle, Raita

Pan-Fried Gnocchi vg £22
Sun-Blushed Tomato, Vegan Cheese

Bang-Bang Aubergine vg £23
Sticky Rice, Asian Greens, Spiced Nuts

GRILLS

Choice of Steak £36
(Fillet 6oz or Sirloin 8oz*) served with Land
Cress, Smoked Butter, Fries
Add Béarnaise, Peppercorn or Diane sauce - £2

Salt-Baked Celeriac £28
Root Steak vg
Grilled Greens, Smoked Butter
**weight stated are approximate uncooked weight*

SALADS

Fuelling vg s £10 L £17
Mixed Grains, Fermented Veg, Harissa Hummus,
Woodland Herbs

Classic s £10 L £17
Caesar Salad with Gem Lettuce, Soft Boiled
Egg, Croûtons, Parmesan, Anchovy Mayo

Allotment v s £10 L £17
Grilled Tenderstem Broccoli, Sticky Squash,
Soft Boiled Egg, Blue Monday Cheese, Pickled
Beets, Spiced Nuts, Seeds

*Add a choice of:
Grilled Chicken - £7
Treacle Cured Trout - £7*



**CRAZY BAKER,
LONDON**

Everything produced by
Crazy Baker in North-West
London is made by hand,
using the best quality and
freshest ingredients. The only
'additives' in the sourdough
are an extra pinch of love,
care and attention!

BURGERS & SANDWICHES

Salad or Fries

Classic House Club Sandwich £19
on Bloomer Toast

100% Prime Beef Burger £22
Brioche Bun, Cheese, Maple Bacon, Batavia,
Tomato, Pickles

Plant-Based Burger vg £22
Vegan Bun, Harissa Hummus, Crushed
Avocado, House Slaw

Avocado Sourdough vg £15
Crushed Avocado, Sun-Blushed Tomato, Seed
and Herbs on Open Grilled Sourdough

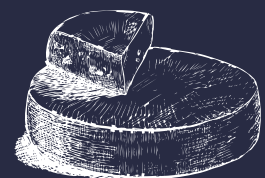
Bruschetta v £15
Burrata, Ezme Salad



DESSERTS

Cheese Board
Blue Monday, Wookey Hole, Ragstone,
Tunworth, Truffle Honey

v
£11



**WOOKEY HOLE,
SOMERSET**

Matured for up to six months 200 feet
underground in Somerset's Wookey
Hole Caves, this award-winning cave-
aged Cheddar boasts a production
method as distinctive as its taste.

Fruit Salad
Raspberry Sorbet

vg

Chocolate Brownie
Salted Caramel Ice Cream

vg

Baked Vanilla Cheesecake
Honeycomb Ice Cream

v

Lemon Posset
Berry Compote

v

£9 EACH

