



Dinner Menu

STARTERS

Home Baked Bread Basket with Alioli V 8

Seared Scallops 15

Warm Moroccan Couscous & Cauliflower Salad,
Toasted Almonds & Lemon Oil Dressing

Curried Sweet Potato & Spinach Samosa V/VGO 10

Beetroot & Lentil Dahl, Yoghurt Saffron Dressing &
Puffed Rice

Roasted Red Bell Pepper Soup V/VGO/GOA 9

Smokey Paprika Oil, Lentil & Corn Fritter, Our Own
Bread & Salted Butter

**Ham Hock & George Stafford Black Pudding
Scotch Egg 12**

Red Pepper Katsu Ketchup

**Asparagus Wrapped In Prosciutto Ham With
Fresh Truffle GF 11**

Bearnaise Sauce & Cured Egg Yolk

Prawn Pil Pil GOA 13

Tiger Prawns Cooked In Olive Oil, Garlic, Green Chilli,
Soft Herbs & Lemon, With Sourdough Toast

Chicken & Girolle Mushroom Pate GOA 11

Toasted Baguette, Quince Jelly Dressing & Chicken
Crackling

MAINS

Crispy Corn-Fed Chicken In Szechuan Honey 22

Sweetcorn Croquet, Roasted Leeks & Siracha Butter
Chicken Sauce

**Chimichurri 16oz Chateaubriand For Two To Share
GF 39 per person**

Papas Ala Diabla Potatoes & Sticky Saffron Rice

Pan Cooked Black Bream 26

Pea & Mint Sauce, Jerusalem Artichokes, Buttered Leeks
& Asparagus

Our Famous Ale Battered Codling Fillet GFO 21

With Minted Crushed Peas, Chip Shop Curry Veloute,
Salt & Vinegar Potato Chunks & Scraps

Local Rack Of Lamb With Stilton Crumb GF 27

Tarragon & Toasted Hazelnut Creamed Potato, Tender
Stem Broccoli & Lamb Reduction

Thai Spice Tiger Prawn Linguini VOA/GOA 22

Parmesan, Sweet Herbs & Lemon crème fraiche

GasLamp Double Stack Smashed Burger VOA 18

Toasted Brioche Bun, Smoked Ranch Dressing,
Shredded Cabbage, Melted Cheese & Maple Bacon
Strips, Pickled Onion Ring, Mixed Salad, Fries & Slaw

Tandoori Inspired Risotto GF VE 19

Pickled Onion Bhaji, Roasted Tomatoes, Yeast Flakes
& Chive

Argentinian Lions Main Mushroom Steak VE 22

Barley, Chilli & Lime Ragu & Crispy Fried Shallots

Mussels With Chorizo & Tomato Broth 24

Sourdough, Sweet Herbs & Paprika Oil

Himalayan Salt 30-day DRY-AGED steaks

8oz Fillet **38**, 10oz Ribeye **32** 10oz Sirloin **30**,
10oz Rump **28**

With Triple-Cooked Chips, Herby Mushroom &
Roasted Tomato

**Sauces, Peppercorn, Diane, Blue Cheese,
Roasted Garlic Butter, Madeira Jus 4**

SIDES £5.00

Triple Cooked Fat Chips
Seasoned/Truffle Fries
Creamed Garlic Spinach
Orange & Cardamon Carrots
Onion Rings

Buttered Young Greens
Cheddar & Chive Mash
Roasted New Potatoes
Three Cheese Cauliflower Gratin
Sweet Potato Fries

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR INTOLERANCES

GF - GLUTEN FREE, V - VEGETARIAN, VE - VEGAN, VGO - VEGAN OPTION
AVAILABLE GFO - GLUTEN FREE OPTION