



Sample Menu

Our kitchen is open Noon – 3pm / 6 – 10pm Monday to Friday & Noon – 4pm / 7 – 10pm Weekends (9.30pm Sun)

FIRST COURSES

curried carrot soup with coriander & sweet chilli (v)	£7.50
granny smith apple, roquefort, endive and walnut salad (v) (n)	£8.50
heritage tomato, buffalo mozzarella, basil, and rocket salad with olive oil and balsamic dressing (v)	£9.50
smoked mackerel, beetroot, potato and watercress salad with horseradish dressing	£9.85
smoked salmon, spinach, dill, poached egg with potato, horseradish and shallot rosti	£10.50
chicken liver parfait, with caper berries, cornichons & toasted bread	£7.00

FROM THE GRILL

28 day dry aged rib eye steak with chips, watercress, tarragon & shallot butter	£28.50
lamb burger with tzatziki & harissa served with slaw, gherkins, chips and salad	£12.75
scotch angus burger served with slaw, gherkins, chips and salad (with cheddar add 50p, gorgonzola add £1.50 smoked bacon add 85p)	£13.95

MAIN COURSES

goat's cheese grilled red peppers stuffed with mushroom risotto on tomato sauce & spinach (v)	£14.75
fillet of seabass with celeriac puree, pickled cauliflower courgette tagliatelle and sauce vierge	£19.50
cumberland sausages with mash potato and onion gravy	£12.95
corn-fed chicken supreme, mash, mushrooms spinach and a lemon thyme chicken jus	£16.95
confit duck leg, turnip puree, potato dauphinoise and a green peppercorn sauce	£17.75
portobello mushroom, red pepper & smoked cheese burger served with slaw, gherkins, chips and salad (v) (vegan option available)	£12.50
beef fillet chateaubriand for two with fine chips, shallot garlic fine beans, watercress, horseradish crème fraiche and red wine jus	£65.50

TONIGHTS DINNER SPECIALS

28 day aged onglet steak with fine chips, watercress, sauce diable and aioli	£18.75
smoked haddock with champ potato, poached egg, and mustard & chive beurre blanc	£17.50

PUDDINGS

dark chocolate pot with clotted cream and cantuccini biscuits (n)	£7.50
chocolate fondant with vanilla ice cream and pecan praline (n)	£8.00
passionfruit pavlova with mango cream	£8.00
strawberries and cream pavlova	£8.00
sticky toffee pudding with vanilla ice cream	£7.75
apple and rhubarb crumble with vanilla ice cream	£7.75
vanilla crème brulee	£7.50
fresh fruit salad	£8.00
a selection of cheeses	£9.50
mixed sorbets: (3 scoops) a selection of raspberry, clementine, blackcurrant	£7.50

SIDE DISHES

mixed leaf salad	£3.50
broccoli	£4.50
fine beans	£4.50
mashed potato	£3.75
chips & mayonnaise/tomato sauce	£4.00

BAR SNACKS

mixed nuts	£2.25	mixed or green olives	£3.00
pistachios	£2.50	salted peanuts	£1.15
chili crackers	£2.00	salted almonds	£2.60
		Kents hand cooked crisps	£1.30



Lily's Kitchen Organic dog food (dry) Small £1.50 Large £3.00
All proceeds from our sales of dog food will be donated to our chosen charity **Street Vet** supporting London' homeless community's companions

The Wells Wifi: wells-999

For allergen information please speak to a member of staff

An optional 12.5% service charge will be added to your bill, all of which 100% is divided between every member of staff