

Starters

Celeriac Soup with Herb Oil
and Charcoal Croutons *VG*
8.5

Steamed Mussels in a Creamy White Wine,
Garlic and Parsley Liquor
12 / 23

Vegetable Cobb Salad with Quail Eggs *V*
10 / 19

Roast Beetroot, Goats Curd, Basil Oil,
Roast Walnuts, Pickled Shallot *V*
10

Caesar Salad with, Baby Gem,
Poached Egg, Parmesan, Anchovies,
Croutons
10 / 19

Main Course with Grilled Chicken Breast
25

Main Course with Tiger Prawns
26

Warm Herb Seared 'Chalk Stream Trout',
Kohlrabi, Radish and Lemon,
Dill Oil
16

Main courses

Roast Monkfish Tail wrapped
in Smoked Pancetta, Colcannon Potatoes,
Lemon and Dill Cream
28

'Guardsman Ale' Battered Haddock, Chips,
Minted Peas, Tartare Sauce
25

Confit Duck Leg, Wild Mushrooms, Roasted
Carrot and Leek, Thyme Jus
28

Guardsman Burger, Cheddar, Brioche Bun,
Relish and Pickled Red Onion
19

Guardsman Vegan Burger,
Beef Tomato, Smashed Avocado,
Crumbled Vegan Feta *VG*
19

Braised Beef in a Red Wine, New Potatoes,
Pearl Onions, Mushroom and Parsley
28

Lightly Spiced Tomato, Puy Lentil, Roasted
Vegetable Casserole, Crisp Kale *VG*
24

Grilled Ribeye Steak, Portobello Mushroom,
Confit Tomatoes, Peppercorn Sauce
35

Accompaniments

Buttered Seasonal Greens,
Red Chilli and Lemon Oil
6

Grilled Tenderstem Broccoli,
Toasted Almonds
6

Triple Cooked Chips
6

Mixed Salad
6

Sweet Potato Fries
6