

STARTERS

Pea & miso soup, spring onions & shiso cress	£7.50
Asparagus spears with poached egg, lemon, parmesan & truffle cream	£9
Pressed ham hock terrine, piccalilli, toast	£8.50
Sweet & sticky char siu pork spare ribs, spring onion & chilli	£8.50
Steamed mussels, shallots, garlic, thyme, white wine cream	£8.50
Chicken & chorizo croquettes, tomato & chili chutney	£9
Crispy soft shell crab, green chili sauce	£10
Tuna & avocado ceviche, fried shallots, soy & lime dressing	£12

SANDWICHES

Croque monsieur, ham & gruyère, Dijon cream, fries	£11.50
Crispy prawn tacos, pico de gallo, soured cream, green chili sauce, coriander, fries	£12.50

KIDS

2 courses with ice cream £9.50

Macaroni cheese	Pork schnitzel & chips	Scampi & chips
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MAINS

Za'atar roasted cauliflower & chickpea tagine, lime, coriander & mint chermoula	£16.50
Harissa roasted aubergine & lentil salad, honey garlic yoghurt, parsley, basil & lemon	£16.50
Breaded scampi & chips, peas & tartar	£17
Chicken & leek pie, white port, mustard & thyme gravy, mash & greens	£18
Crisp fried pork schnitzel, cider apple sauce, fries	£18.50
King prawn linguini, samphire, parsley, chilli & lemon	£18.50
Roasted red duck laksa, lime & coriander, toasted peanuts, rice noodles	£20
Grilled salmon fillet, shiso pesto, roast sweet potato, garlic & sesame spinach	£21
12 hour slow roast lamb shoulder, rosemary new potatoes, green beans, lamb jus	£50 for 2

STEAKS

230g flat iron steak £18.50	320g rib on the bone £28
300g rump £24.50	500g Chateaubriand to share £60
<i>with chips & watercress</i>	<i>sauces – Japanese BBQ sauce, peppercorn, béarnaise</i>

SIDES

Za'atar roasted cauliflower £3.50	Chips/fries £3.50
Garlic & sesame spinach £4	Mixed leaf salad £3.50
Steamed broccoli £3.50	New potatoes £3.50

FEAST

Host your own dinner party in our private dining rooms ~ minimum 8 people ~ 5 days' notice required

Whole roast suckling pig, crab apple sauce	£28
Côte de boeuf, watercress, fries, béarnaise	£27