

*v = vegetarian; g = gluten free; pb = plant based  
for more info please refer to the ALLERGEN chart  
please also see our GLUTEN FREE & PLANT BASED menus*

## KIDS

*2 courses with ice cream £9.50*

Chicken schnitzel & fries                      Cheese & tomato pizza                      Fish & chips

## STARTERS

Sweetcorn & coriander fritters, smashed avocado, pico de gallo *v pb*                      £8  
Sautéed wild mushrooms on toasted sourdough, truffle mustard cream *v*                      £8.50  
Crispy bang bang chicken, ponzu mayo                      £8.50  
Sweet & sticky char sui ribs, spring onion & chili                      £8.50  
Steamed Exmouth mussels, white wine, garlic & brie, panuzzo                      £9  
Singapore style chili king prawns, coconut, coriander, lime                      £10

## PIZZA

Tomato, fior di latte, basil *v*                      £12.50  
Wild mushroom, Grana Padano, truffle oil *v*                      £13.50  
N'duja, sweet onion, rocket                      £14.50  
*extras £1 – ham, wild mushrooms, chicken, rocket                      take away £1 discount*

## MAINS

Roasted beet & pear salad, quinoa, caramelised macadamias, orange, basil & mint dressing *v pb g* £17.50  
Cauliflower, black daal & spinach butter masala with coriander & lime, basmati rice *v g*                      £18  
Beer battered fish & chips, mushy peas, tartar                      £18  
Sweet & sticky char sui ribs, spring onion & chili, fries                      £18  
Steamed Exmouth mussels, white wine, garlic & brie, panuzzo                      £18  
Crispy chicken schnitzel, parmesan sauce, fries                      £18.50  
Seafood laksa (salmon, mussels, prawns) with glass noodles, pak choi, chili, lime & coconut *g*                      £20  
12 hour slow roast shoulder of lamb, crisp garlic & rosemary potatoes, green beans (30 mins) *g*                      £50 for 2

## GRILL

220g flat iron £21                      300g rib on the bone £29                      500g Chateaubriand £60 for 2  
*with chips & watercress                      peppercorn sauce or garlic butter £1.50*

## SIDES

Tomato & basil salad, lime dressing £4    Buttered green beans £4    Mixed leaf salad £4    Chips/Fries £4

## PUDDINGS

Apple & blackberry crumble, warm custard *g*                      £7.50  
Treacle & chocolate tart, clotted cream                      £7.50  
Sticky date pudding, butterscotch sauce, vanilla ice cream                      £7.50  
Ice cream waffle sundae, caramelised banana & pecans, chocolate sauce                      £9  
Cheese board, crackers & quince                      £10

*An optional 10% service charge will be added to all bills. This goes directly to all kitchen & bar staff via a tronc scheme.  
Please ask if you would like this removed & suggest ways we could improve – thank you*