



for allergen info, please refer to the ALLERGEN chart -- please also see our GLUTEN FREE & PLANT BASED menus

KIDS

2 courses with ice cream £10

Crispy chicken bites & fries Cheese & tomato pizza Scampi & fries

STARTERS

Courgette & vegan feta fritters, charred lemon salsa verde £8
Sautéed wild mushrooms on toasted sourdough, marsala cream £8.75
Sweet & sticky char sui ribs, spring onion & sesame £8.75 / as a main with fries £18.50
Garlic roasted prawns, lemon, chili & parsley £9.75
Crispy hoisin duck bao buns, cucumber, spring onion & coriander £5 per bun
Crispy soft shell crab with green chili dressing £12

PIZZA

Tomato, fior di latte, basil £13
Wild mushroom, Grana Padano, truffle oil £14.50
Cajun chicken, maple roasted bacon & sweet onion £14.50
Fennel salami, red onion, chili & rocket £14.50
extras £1 – wild mushrooms, fennel salami, bacon, sweet onion, rocket take away £1 discount

MAINS

Confit tandoori chickpeas, kale, chili, cherry tomatoes, lime & coriander coconut yoghurt £18
Roasted butternut squash & baby spinach, saffron quinoa, hazelnut & Manchego pesto £18
Breaded scampi & chips, buttered peas, lemon, tartar £18.50
Confit duck leg with braised butterbeans, chorizo & spinach £19.50
Grilled tomahawk pork chop, Toulouse sausage & smoked ham choucroute £21.50
Whole roasted Asian plaice, spring onion, coriander & jalapeno, sticky rice, ponzu sauce £23
12hr slow roasted lamb shoulder, crispy rosemary potatoes, green beans & redcurrant jus £50 for 2

GRILL

220g flat iron £23 350g rib on the bone £31 Chateaubriand for 2 £65
with chips & watercress peppercorn sauce £1.50

SIDES

Buttered kale £4 green beans £4 roast butternut squash £4
Mixed leaf salad £4 chips/fries £4

PUDDINGS

Affogato £5.25
Treacle steamed pudding, orange glaze, vanilla ice cream £7.75
Apple & autumn berry crumble with warm custard £7.75
Chocolate marquise, vanilla & sumac strawberries, crème anglaise £7.75
Cheese board, crackers & quince £10.50

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