

*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 & chips

Cheese & tomato pizza

Scampi & chips

STARTERS

French onion soup, gruyère crouton <i>v</i>	£8
Edamame, caramelised onion & coriander falafel, spiced mango chutney <i>v g pb</i>	£8
Chicken, pancetta & wild mushroom terrine, fig & orange jam	£8.50
Sweet & sticky char sui ribs, spring onion & sesame	£8.50 / as a main with fries
Roasted king prawns, garlic, lemon & herb butter, panuzzo crisps	£9
Crispy soft shell crab, green chili & lime dressing	£11

PIZZA

Tomato, fior di latte, basil <i>v</i>	£12.50
Wild mushroom, spinach & Parmigiano-Reggiano <i>v</i>	£13.50
Prosciutto, rocket, fior di latte	£14.50
Coronation chicken, spiced mango, crispy shallots	£14.50
<i>extras £1 – ham, wild mushrooms, coronation chicken, rocket</i>	<i>take away £1 discount</i>

MAINS

Wild rice, lentil & chick pea pilaf, harissa roast cauliflower, pine nuts, lemon & coriander <i>v g pb</i>	£17.50
Sweet potato & spinach butter masala with tamarind, coriander & lime, basmati rice <i>v g</i>	£18
Breaded scampi & chips, crushed peas, tartar	£18
Rotisserie chicken, marsala & wild mushroom cream, fries <i>g</i>	£18.50
Port & thyme braised beef, mustard & herb dumplings, spinach	£19
Roasted whole sea bream, pak choi, garlic sesame & chili ponzu, sticky rice	£21
Cornish crab & shrimp gratin, thermidor sauce, brioche & cheddar breadcrumbs, fries	£23
12 hour slow roast shoulder of lamb, crisp garlic & rosemary potatoes, green beans (30 mins) <i>g</i>	£50 for 2

GRILL

220g flat iron <i>g</i> £21.50 <i>with chips & watercress</i>	250g rib eye <i>g</i> £28.50	500g Chateaubriand <i>g</i> £65 for 2 <i>peppercorn sauce g or garlic butter g £1.50</i>
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SIDES

Tomato, basil & lime salad £4	Buttered green beans £4	Sautéed spinach £4	Chips/Fries £4
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PUDDINGS

Apple, cinnamon & blueberry crumble, warm custard <i>g</i>	£7.50
Treacle, chocolate & stem ginger tart, clotted cream	£7.50
Double chocolate & raspberry brownie, vanilla ice cream	£7.50
Sumac roasted strawberry & oreo cookie ice cream sundae, whipped cream, chopped nuts	£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*