

TO SHARE

BEETROOT & ROSEMARY HUMMUS £8 (VE. GFO)

Confit Garlic, Rosemary Oil, Warm Pita

FIRECRACKER WINGS £11

Tossed in Sweet and Sticky Chilli, Lime Crema,
Sesame, Spring Onions

CORN RIBS £8.5 (VE)

Jalapeño and Lime Butter, with a Chipotle Mayo

BAKED HALLOUMI BITES £7.5

Chilli, Garlic, Honey

LARGE PLATES

BEER BATTERED FISH & CHUNKY CHIPS £19.5

Mushy Peas, Tartare Sauce, Lemon

SMOKED CHEESEBURGER £18

Gherkins, Onion Chutney, Burger Sauce,
Smoked Cheddar, Iceberg Lettuce

Add Bacon + £3

NASHVILLE CHICKEN BUN £18

Coleslaw, Gherkins, American Cheese

VEGGIE BURGER (VE. GFO) £18

Gherkins, Onion Chutney, Burger Sauce,
Vegan Smoked Cheddar, Iceberg Lettuce

SIDES

CAULIFLOWER CHEESE £5

PIGS IN BLANKETS £4

EXTRA INDULGENCE £6

A generous portion of Yorkshires,
Roast Potatoes and Gravy

ROASTS

All our Sunday roasts are served
with all the trimmings, thyme-roasted
parsnips, heritage carrots, crispy

roast potatoes with confit garlic,
Hispi cabbage, and a silky sweet
potato purée.

NORFOLK ROAST ½ CHICKEN £19.95

Tender, juicy chicken with golden
skin and rich gravy.

SURREY FARM 21 DAY AGED SIRLOIN OF BEEF £22

Succulent, locally sourced sirloin,
perfectly roasted and sliced to serve.

VEGAN WELLINGTON (VE) £19

Cumin Butternut Squash and Lentil
Wellington, served with Vegan Jus.

THE BEST PART

CHEF'S BOTTOMLESS APPLE CRUMBLE £5

Homemade apple crumble with generous
helpings of custard.

Drift