

Please speak to the team for this menu

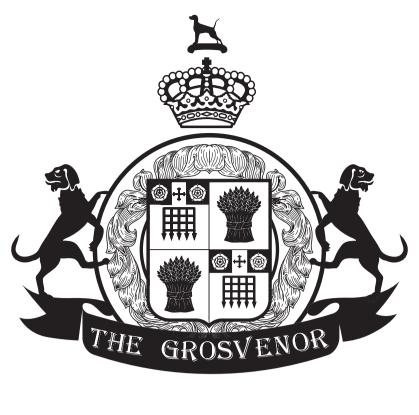


## SNACKS

ANY 3 FOR 12.50 • ANY 5 FOR 18.50

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Marinated Nocellara, Gaeta 4.50 & Cerignola Olives (gf) (ve)	Spiced Maple-roasted Nuts	(gf) (ve)4.50	<b>Red Pepper Hummus</b> (gfa) (ve)
sun-blushed tomatoes	Traditional Pork & Sage Sau	sage Roll 5.75	
Padron Peppers (gf) (ve)4.50	Scotch Egg	5.50	Pigs in Blankets 5.50 honey & mustard glaze
olive oil, Maldon sea salt	Roast Sweet Potato & Spina	ch Vegan Roll (ve)5.50	
Roast Sweet I otato & Spinach Vegan Ron (Ve)			
SMALL PLATES			
Korean Crispy Fried Chicken (gf)	Crispy Squid (gf)chilli, spring onion, aïoli	7.75	Roasted Delica Pumpkin Salad (gf) (ve) Small 8.25 Large 16.00 whipped feta, frisée, chicory, pomegranate
		0.05	molasses, toasted hazelnuts
Roasted Mushroom & Chestnut Soup (gfa) (ve)6.25 sourdough, truffle oil	cornflake crumb, pomegranate,		Crispy Duck Salad (gf)
	tahini dressing, sweet chilli jam	L	carrots, mooli, mangetout, pickled ginger, pomegranate, sesame dressing, coriander, chilli
			F
SHARERS			
Bread & Olive Board (ve) 13.50 Whole Baked Camembert (gfa) (v) 17.7			
artisanal sourdough, focaccia, rustic pitta bread, Nocellara & Cerig		truffled honey, fig jam, candied	
sun-blushed tomatoes, olive oil & balsamic dip			
LUNCH			
<b>LUNCH</b> MONDAY TO SATURDAY 12-5PM • All our sandwiches are served with skin-on fries			
CHOOSE ANY LUNCH DISH WITH A SOFT DRINK FOR 12.50 • MONDAY TO FRIDAY • 12PM -3PM • ADD £2 FOR ALCOHOLIC DRINK			
Fish Finger Sandwich (gfa)	Grilled Halloumi Sandwich	(v)12.75	Classic Club Sandwich 13.25
beer-battered haddock, lettuce, tartare sauce, farmhouse bread	focaccia, pickled beetroot, aïoli,		free-range egg, mayonnaise, grilled chicken, streaky bacon, tomato, lettuce
Philly Steak Wrap 12.75	Hummous, Pickled Beetroot, 12.00		
grilled steak, roasted pepper, American cheese, pickles  Stir-Fried Vegetables & Rocket Wrap (ve)			
Mushroom & Fennel Sausage Lasagna	6oz Bavette Steak (gf)	13.25	Bacon Chop (gf) 11.75
béchamel sauce, mixed leaf salad	garlic & shallot butter, skin-on f	ries	fried duck egg, triple-cooked chips
MAINS			
Beer-battered Fish & Triple-cooked Chips (gf)			r Pie
North Sea haddock, pea puree, tartare sauce	17.20	sticky red cabbage, roast thyme	
Flat-iron Half Chicken (gf)	16.75	Traditional English Pork Sa	usages
roasted garlic & rosemary butter, baked baby potatoes, cavolo nero		mashed potatoes, onion gravy, w	vatercress
Roast Petershead Cod (gf)	21.75		otato & Spinach Vegan Pie (ve)16.00
chorizo & crushed potato, samphire, aïoli mashed potato, seasonal greens			
GRILLS			
Chuck & Rib Burger 16.25		Miso Burger (ve)15.00	8oz Sirloin Steak (gf) 27.50
brioche bun, smoked streaky bacon, Monterey Jack, pickle, burger sauce, skin-on fries	plant-based patty, red onion jan tomato, baby gem, skin-on fries		triple-cooked chips, slow roast tomato, portobello mushroom, watercress
Crispy Chicken Burger 15.25		d14.25	
brioche bun, gochujang mayo, iceberg lettuce, skin-on fries	crispy bacon, lettuce, croutons, I		
Peppercorn Sauce (gf)	2.75	Posstad Garlie & Shallot Ru	tter (gf) (v)
SIDES			
Triple-cooked Chips (gf) (ve)5.00	Beer-battered Onion Rings (	gf) (ve)5.00	Sticky Red Cabbage (gf) (ve)
Truffle Parmesan French Fries (gf)6.00	Buttered Cavolo Nero (gf) (v)	3.75	Mashed Potato (gf) (v)4.50
Fries (gf) (ve)		(v)5.00	Pigs in Blankets 5.50
	chives		honey & mustard glaze









We'd love to hear from you! Scan the QR code to leave us a review.