

Monday to Wednesday | All Day PRIX FIXE MENUS TWO COURSES FOR 18.50 THREE COURSES FOR 23.50

Please speak to the team for this menu

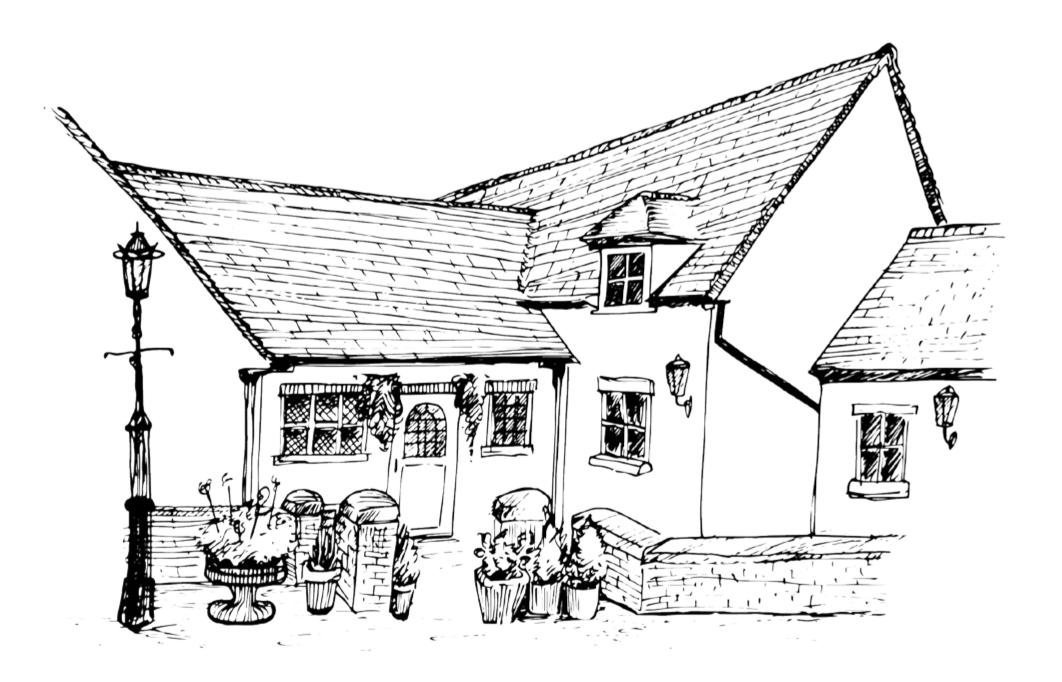
SNACKS

ANY 3 FOR 12.50 • ANY 5 FOR 18.50

Marinated Nocellara, Gaeta & Cerignola Olives (gf) (ve)5.50	Spiced Maple-Roasted Nuts (gf) (ve)		Red Pepper Hummus (gfa) (ve)
sun-blushed tomatoes	Traditional Pork & Sage Sausage Roll	5 . 75	Pigs in Blankets 5.75
Padron Peppers (gf) (ve)	Scotch Egg	5.75	honey & mustard glaze
	SMALL PLATES		
Korean Crispy Fried Chicken (gf) 8.50 sesame seeds, spring onion	Crispy Squid (gf) chilli, spring onion, aïoli	8.25	Burrella (Vegan Burrata) (gfa) (ve)
King Prawns (gfa) 11.50 romesco sauce, garlic chilli parsley butter, focaccia	Halloumi Fries (gf) (v) cornflake crumb, pomegranate, tahini dressing, sweet chill		Superfood Salad (gf) (v)
Spring Minestrone (gf) (ve)	Burrata (gfa) (v)	12.50	cherry tomatoes, spring onion, pomegranate, ezme dressing Add Chicken, Halloumi or King Prawns
	SHARERS		
Bread & Olive Board (ve)	13.75 Baked Camembert (gr	fa) (v)	18.25
artisanal sourdough, focaccia, rustic pitta bread, Nocellara & Ceri sun-blushed tomatoes, olive oil & balsamic dip	gnola olives, garlic, lemon thyme, red	onion m	narmalade, candied walnuts, sourdough
CHOOSE ANY LUNCH DISH WITH A SMALL SOFT DRINE		2PM -31	PM • ADD £2 FOR ALCOHOLIC DRINK (EXCLUDES GUINNESS)
Fish Finger Sandwich 13.50 beer-battered haddock, lettuce, tartare sauce, farmhouse bread	focaccia, pickled beetroot, aïoli, wild rocket, chilli relish		Classic Club Sandwich 13.95 free-range egg, mayonnaise, grilled chicken, streaky bacon, tomato, lettuce
Philly Steak Wrap 13.00 grilled steak, roasted pepper, American cheese, pickles	Whipped Feta Ciabatta (ve)	12.95	
Mushroom, Fennel & Sausage Lasagne 13.50 béchamel sauce, mixed leaf salad	6oz Bavette Steak (gf) garlic & shallot butter, skin-on fries	13.75	Aubergine Schnitzel (gf) (v)
	MAINS		
Beer-Battered Fish & Triple-Cooked Chips (gf)	Hand-raised Chicken, & Mushroom Pie spring greens, thyme-roasted carrots, mashed potato, gravy	17.00	24 Hour Slow-cooked Pulled Lamb Shoulder Ragu 16.00 fresh tagliatelle, garden peas, mint, Parmesan
Flat-iron Half Chicken (gf)	Pan-fried Chalk Stream Trout (gf) purple-sprouting broccoli, Pink Fir potatoes, preserved lemon & caper butter, saffron aïoli	.23,25	$ \begin{tabular}{ll} \textbf{Jerusalem Artichoke \& Red Chicory Risotto} \ (\tt{gf}) \ (\tt{ve}) 14.00 \\ crushed \ hazelnut, lemon \ oil \\ \end{tabular} $
Lamb Shank 26.50 roasted aubergine, cous cous, confit tomato sauce, mint, pomegranate	Traditional English Pork Sausages mashed potato, onion gravy, watercress	.12,25	Hand-Raised Roast Sweet Potato & Spinach Vegan Pie (ve)
	GRILLS		
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Chuck & Rib Burger 16.95 brioche bun, smoked streaky bacon, Monterey Jack, pickle, burger sauce, skin-on fries	Roast Portobello Mushroom Miso Burger (ve)plant-based pattie, red onion jam, tahini mayonnaise, tomato, baby gem, skin-on fries	15.50	8oz Sirloin Steak (gf)
Crispy Chicken Burger 15.95 brioche bun, gochujang mayo, iceberg lettuce, skin-on fries	Grilled Chicken Çaesar Salad crispy bacon, lettuce, croutons, Parmesan & Çaesar dressing	14.75	Peppercorn Sauce (gf)
	SIDES		
Triple-cooked Chips (gf) (ve)	Beer-battered Onion Rings (gf) (ve)	5.25	Side Salad (gf) (ve) 4.00
Truffle Parmesan French Fries (gf)	Mashed Potato (gf) (v)	4.75	Buttered Seasonal Greens (gf) (v)
Fries (gf) (ve)	Buttered Pink Fir Potatoes (gf) (v)	6 . 50	Pigs in Blankets 5.75 honey & mustard glaze









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