

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)	Spiced Maple-Roasted Nuts (gf) (ve)	<b>Red Pepper Hummus</b> (gfa) (ve)
sun-blushed tomatoes	Traditional Pork & Sage Sausage Roll	Diggin Plankota 575
Padron Peppers (gf) (ve)	Scotch Egg	honey & mustard glaze

## SMALL PLATES

Korean Crispy Fried Chicken (gf) sesame seeds, spring onion	8.50	Crispy Squid (gf) 8.25 chilli, spring onion, aïoli	<b>Burrella (Vegan Burrata)</b> (gfa) (ve)
King Prawns (gfa) romesco sauce, garlic chilli parsley butter, focaccia	11.50	Halloumi Fries (gf) (v)	broad beans, black pepper croutons Superfood Salad (gf) (v)
Spring Minestrone (gf) (ve)	6.50	Burrata (gfa) (v)	buckwheat, lambs lettuce, roasted courgette, broad beans, cherry tomatoes, spring onion, pomegranate, ezme dressing
chard, spring greens, kale, tomato & chickpeas		wild garlic pesto, Marinda tomatoes, broad beans, black pepper croutons	Add Chicken, Halloumi or King Prawns

## SHARERS

Bread & Olive Board (ve)	13.75	Baked Camembert (gfa) (v)
artisanal sourdough, focaccia, rustic pitta bread, Nocellara & Cerignola olives,		garlic, lemon thyme, red onion marmalade, candied walnuts, sourdough
sun-blushed tomatoes, olive oil & balsamic dip		

### LUNCH

## MONDAY TO SATURDAY 12-5PM • All our sandwiches are served with skin-on fries

CHOOSE ANY LUNCH DISH WITH A SMALL SOFT DRINK (POSTMIX ONLY) FOR £12.50 • MONDAY TO FRIDAY • 12PM -3PM • ADD £2 FOR ALCOHOLIC DRINK (EXCLUDES GUINNESS)

Fish Finger Sandwich13.50beer-battered haddock, lettuce, tartare sauce, farmhouse bread13.00Philly Steak Wrap13.00grilled steak, roasted pepper, American cheese, pickles	Grilled Halloumi Sandwich (v)12.95focaccia, pickled beetroot, aïoli, wild rocket, chilli relishWhipped Feta Ciabatta (ve)12.95confit tomato, preserved lemon, rocket	Classic Club Sandwich 13.95 free-range egg, mayonnaise, grilled chicken, streaky bacon, tomato, lettuce
<b>Mushroom, Fennel &amp; Sausage Lasagne</b>	<b>6oz Bavette Steak</b> (gf)	Aubergine Schnitzel (gf) (v)
	MAINS	
<b>Beer-Battered Fish &amp; Triple-Cooked Chips</b> (gf)	Hand-raised Chicken, & Mushroom Pie 17.00 spring greens, thyme-roasted carrots, mashed potato, gravy	<b>24 Hour Slow-cooked</b> <b>Pulled Lamb Shoulder Ragu</b> 16.00 fresh tagliatelle, garden peas, mint, Parmesan
roasted garlic & rosemary butter, baked baby potatoes, kale	<b>Pan-fried Chalk Stream Trout</b> (gf)	<b>Jerusalem Artichoke &amp; Red Chicory Risotto</b> (gf) (ve)14.00 crushed hazelnut, lemon oil
Lamb Shank	Traditional English Pork Sausages	Hand-Raised Roast Sweet Potato & Spinach Vegan Pie (ve)

## mint, pomegranate

mashed potato, onion gravy, watercress

mashed potato, seasonal greens

Chuck & Rib Burger	16.95	Roast Portobello Mushroom Miso Burger (ve)	15.50	80z Sirloin Steak (gf)	
brioche bun, smoked streaky bacon, Monterey Jack,		plant-based pattie, red onion jam, tahini mayonnaise,		slow roast tomato, roasted mushroom, watercress	
pickle, burger sauce, skin-on fries		tomato, baby gem, skin-on fries			
				Peppercorn Sauce (gf)	
Crispy Chicken Burger	15.95	Grilled Chicken Çaesar Salad		Roasted Garlic & Shallot Butter (gf) (v)	
brioche bun, gochujang mayo, iceberg lettuce, skin-on fries		crispy bacon, lettuce, croutons, Parmesan & Çaesar dressing			
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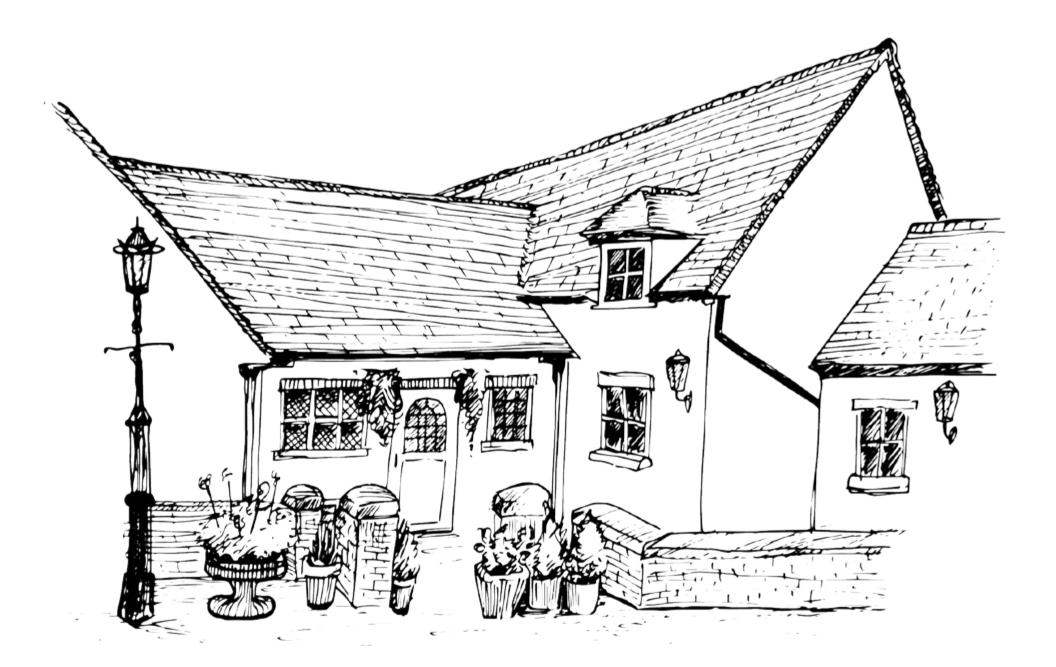
## SIDES

Triple-cooked Chips (gf) (ve)	Beer-battered Onion Rings (gf) (ve)	Side Salad (gf) (ve)4.00
Truffle Parmesan French Fries (gf)	<b>Mashed Potato</b> (gf) (v)	Buttered Seasonal Greens (gf) (v)
Fries (gf) (ve)	Buttered Pink Fir Potatoes (gf) (v)6.50 chives	<b>Pigs in Blankets</b>



(v) Suitable for vegetarians (ve) vegan (gf) gluten free (gfa) gluten free available We take every care and attention to identify the allergens that are in our ingredients, but unfortunately it is not possible to guarantee that any product is 100% free from any allergen due to our busy kitchen, and the risk of cross contamination of allergens and traces during cooking and preparation processes. Weights stated are approximate uncooked weights. For allergen information please scan the QR code. Calorific information and nutritional data is taken from information provided by suppliers and manufacturers and spot checked using laboratory testing. Adults need around 2000 kcal a day. Deals will not be running from Monday 9th December – Wednesday 1st January (inclusive) to ensure the teams can provide the best Christmas experience. Our staff receive 100% of any tips. Service is not included.







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