



DINNER MENU

WHILE YOU WAIT **Focaccia** (ve) 4.5
Mixed olives, Kalamata & Gorda Olives (ve)(gf) 4.5

STARTERS **Soup du Jour**, sourdough, whipped butter (v)(gfa) 7.75
Chorizo & Manchego Croquettes, paprika aioli, aleppo chilli 8.5
Buttermilk Fried Chicken, spring onion, bacon mayo (gf) 9
Chicken & Leek Terrine, piccalilli, crostini 8.5
Salt & Pepper Squid, spring onion, garlic & chilli mayo 9.5
Roasted Cherry Tomato & Wild Garlic Tart, confit garlic, rocket, feta (ve) 8.5
Mussels, white wine cream sauce, sourdough (gfa) 9.25
Pork Belly Bites, sticky sesame sauce, spring onion (gf) 8.5

SHARER **Baked Camembert**, garlic, lemon thyme, red onion marmalade, candied walnuts, sourdough (gfa) 18.5

MAIN COURSES **Meynell Beef Burger**, brioche bun, cheese, bacon, pickles, skin-on-fries (gfa) 18
Paul Shum's Pork Schnitzel, fried egg, lemon, skin-on-fries (gf) 19
Cottage Pie, thyme roasted carrot, crispy kale (gf) 19
Fish & Triple-cooked Chips, beer batter, crushed peas, tartare sauce, charred lemon (gf) 18.5
Chicken & Mushroom Pie, thyme roasted carrot, mash potato, hispi cabbage, gravy 19
Mussels, white wine cream sauce, skin-on-fries (gf) 18
Lemon & Garlic Chicken Breast Burger, brioche bun, bacon mayo, iceberg lettuce, skin-on-fries (gfa) 18.5
Paul Shum's 28 days Aged 8oz Sirloin Steak, triple-cooked chips, watercress, confit tomato, peppercorn sauce 29.5
Blackened Cauliflower, mixed salad, coconut yogurt (v) (ve) 16
Chicken Suprême, basil pomme anna, white wine cream sauce, roasted vegetables (gf) 19.5
Pan-fried Fillet of Bream, crushed skin-on baby potatoes, broccoli, salsa verde, red wine reduction (gf) 23
Gnocchi, sundried tomato, baby spinach, pine nuts, pea shoots (v) (ve) 17

SIDES Triple-cooked chips (gf) (v) (ve) 5.5 | Skin-on fries (gf) (v) (ve) 5.5 | Buttered garlic & chilli tenderstem broccoli (v) 5.5 | Buttered mashed potato (gf) 5.5 | Truffle fries, 22 month aged Parmesan, truffle oil (gf) 7.5 | House salad (v) (ve) 5.5

