Please speak to the team for this menu



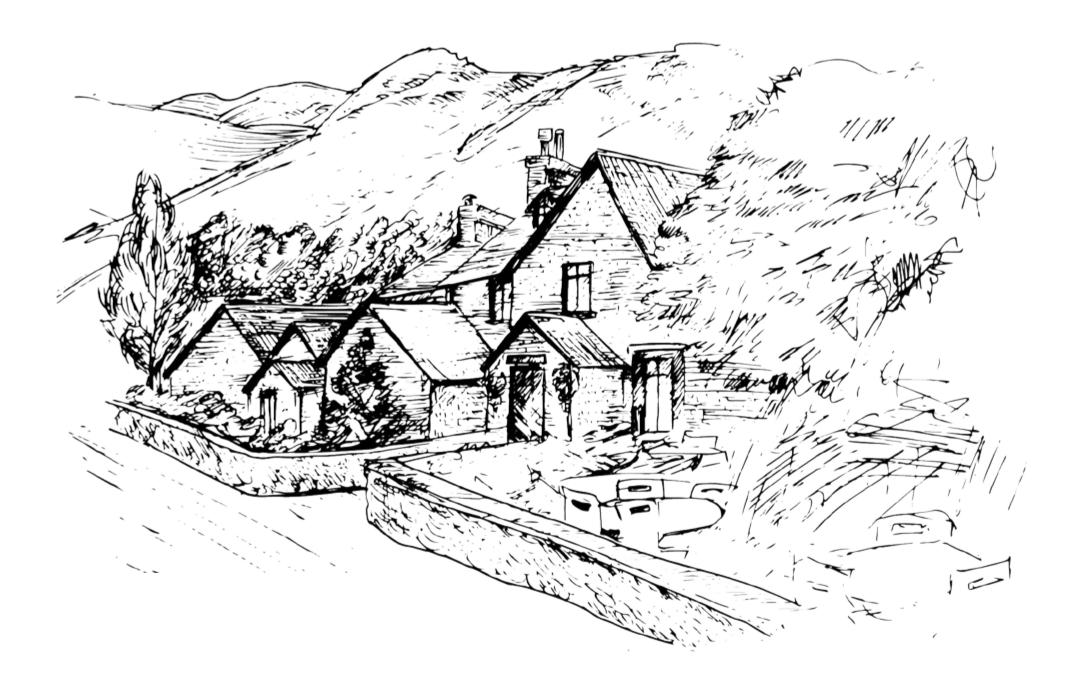
SNACKS

ANY 3 FOR 12.50 • ANY 5 FOR 18.50

	ANT STOR 12.30 ANT STOR 10.30	
Marinated Nocellara, Gaeta & Cerignola Olives (gf) (ve)	Spiced Maple-Roasted Nuts (gf) (ve)	O Red Pepper Hummus (gfa) (ve)
sun-blushed tomatoes	Traditional Pork & Sage Sausage Roll 6.0	00
Padron Peppers (gf) (ve)5.00	Scotch Egg 6.0	Pigs in Blankets 6.00 honey & mustard glaze
olive oil, Maldon sea salt	Jesten 158	noney a mustara gaze
SMALL PLATES		
Korean Crispy Fried Chicken (gf) 8.75 Burrata (gfa) (v) 12.75 Halloumi Fries (gf) (v) 9.75		
sesame seeds, spring onion	wild garlic pesto, Marinda tomatoes,	cornflake crumb, pomegranate, tahini dressing, sweet chilli jam
Spring Minestrone (gf) (ve)6.7	broad beans, black pepper croutons	Superfood Salad (gf) (v)
chard, spring greens, kale, tomato & chickpeas	Burrella (Vegan Burrata) (gfa) (ve)	O buckwheat, lambs lettuce, roasted courgette, broad beans,
Crispy Squid (gf)8.50	wild garlic pesto, Marinda tomatoes, broad beans, black pepper croutons	cherry tomatoes, spring onion, pomegranate, ezme dressing Add Chicken, Halloumi or King Prawns5.00
chilli, spring onion, aïoli	broad bears, black pepper croatons	Add Gifferen, Handdini of King Hawis
SHARERS		
Bread & Olive Board (ve)		18.50
artisanal sourdough, focaccia, rustic pitta bread, Nocellara & Cer	ignola olives, garlic, lemon thyme, red onic	n 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 DRIN	K (POSTMIX ONLY) FOR £12.50 • MONDAY TO FRIDAY • 12PM	-3PM • ADD £2 FOR ALCOHOLIC DRINK (EXCLUDES GUINNESS)
Fish Finger Sandwich 13.7	Grilled Halloumi Sandwich (v)	45 Classic Club Sandwich 14.45
beer-battered haddock, lettuce, tartare sauce,	focaccia, pickled beetroot, aïoli, wild rocket, chilli relish	free-range egg, mayonnaise, grilled chicken,
farmhouse bread	Whipped Feta Ciabatta (ve) 13.	streaky bacon, tomato, lettuce
Philly Steak Wrap 13.50		to
grilled steak, roasted pepper, American cheese, pickles		
Mushroom, Fennel & Sausage Lasagne 14.00 béchamel sauce, mixed leaf salad	60z Bavette Steak (gf)	Aubergine Schnitzel (gf) (v)
bechanier sauce, mixeu rear sarau	gaine & shahot butter, skin on mes	swiss chard, formesco sauce, green on, skin on fries
MAINS		
Beer-Battered Fish & Triple-Cooked Chips (gf)18.2	5 Lamb Shank 27.5	O Pan-fried Chalk Stream Trout (gf) 23.75
North Sea haddock, pea purée, tartare sauce	roasted aubergine, cous cous, confit tomato sauce,	purple-sprouting broccoli, Pink Fir potatoes,
Flat-iron Half Chicken (gf)	mint, pomegranate	preserved lemon & caper butter, saffron aïoli
roasted garlic & rosemary butter,	Hand-raised Chicken, & Mushroom Pie 17.5	
baked baby potatoes, kale	spring greens, thyme-roasted carrots, mashed potato, gravy	& Spinach Vegan Pie (ve)
Traditional English Pork Sausages 12.7		masned potato, seasonal greens
mashed potato, onion gravy, watercress		
	GRILLS	
Chuck & Rib Burger	5 Roast Portobello Mushroom Miso Burger (ve)	00 8oz Sirloin Steak (gf) 29.00
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 16.4		Roasted Garlic & Shallot Butter (gf) (v)
brioche bun, gochujang mayo, iceberg lettuce, skin-on fries	crispy bacon, lettuce, croutons, Parmesan & Çaesar dressing	
	SIDES	
Triple-cooked Chips (gf) (ve)5.2	5 Fries (gf) (ve)	
Truffle Parmesan French Fries (gf)6.2	Beer-battered Onion Rings (gf) (ve)	chives 25
		Pigs in Blankets 6.00
	Mashed Potato (gf) (v)	75 honey & mustard glaze



Sew Ungeon Shyll





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