

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

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		<b>SNACKS</b> ANY 3 FOR 12.50 • ANY 5 FOR 18.	.50								
Marinated Nocellara, Gaeta &		Spiced Maple-roasted Nuts (gf) (ve)	5.00	Hummus (gfa) (ve)	6.25						
Cerignola Olives (gf) (ve)	5 <b>.</b> 75	Traditional Pork & Sage Sausage Roll	6.00	pomegranate, roasted hazelnut, coriander, flatbread							
sun-blushed tomatoes		Scotch Egg	6.00	Pigs in Blankets	6.00						
Padron Peppers (gf) (ve)olive oil, Maldon sea salt	5 <b>.</b> 50			honey & mustard glaze							
onve on, matuon sea san		SMALL PLATES									
Crispy Fried Chicken (gf)	0.75	Halloumi Fries (gf) (v)	0.75	Burrata (v) (vea)	10.75						
hot chilli honey, lemon mayo	6./5	cornflake crumb, chipotle mayo, pomegranate, coriar		Isle of Wight tomatoes, kalamata olive	12./3						
King Prawns (gfa)	12.00	Crispy Pork Belly Bites (gfa)		& caper salad, basil, sourdough							
romesco sauce, garlic chilli parsley butter, focaccia	12.00	thai chilli honey, crispy shallot, coriander & lime		Whipped Vegan Feta (ve)	9.00						
Crispy Squid (gf)	8.50	Superfood Summer Salad (gfa) (ve)Small 8.50	Large <b>14.00</b>	Isle of Wight tomatoes, kalamata olive							
chilli, spring onion, aïoli		baby spinach, fennel, orange, roasted corn, giant cous cous,		& caper salad, basil, sourdough							
		kalamata olives, lemon vinaigrette, hummus									
		CHADEDC									
Bread & Olive Board (ve)		SHARERS  14.25 Hot Honov-bake	nd Foto Chan	<b>PSE</b> (gfa) (v)	10.00						
artisanal sourdough, focaccia, rustic pitta bread, Noce				SC (g18) (v)	19.00						
sun-blushed tomatoes, olive oil & balsamic dip			-								
		LUNCH									
		TO SATURDAY 12-5PM • All our sandwiches ar		h skin-on fries <b>PM • ADD £2 FOR ALCOHOLIC DRINK</b> (EXCLUDES 0	CLUMNIEC						
		t		t							
Fish Finger Sandwich (gfa)beer-battered haddock, lettuce, tartare sauce,	13.75	Philly Steak Wrap grilled steak, roasted peppers & onions,	13.50	Asparagus, Keen's Cheddar & Chervil Tart (v) mixed leaf salad, lemon vinaigrette	14.25						
armhouse bread		American cheese, pickles			14.00						
Classic Club Sandwich	14.45	Hot Honey & Halloumi Focaccia (v)	13.45	6oz Bavette Steak (gf) garlic & shallot butter, skin-on fries	14.25						
free-range egg, mayonnaise, grilled chicken, streaky bacon, tomato, lettuce		beef tomato, baby spinach, lemon mayo		Puttanesca Tagliatelle (v)	1/1/25						
		Crispy Aubergine Steak Ciabatta (ve) 13.45									
		romesco sauce, wild rocket									
		MAINS									
Chuck & Rib Burger (gfa) 17.45 brioche bun, smoked streaky bacon, Monterey Jack, pickle, burger sauce, skin-on fries  Crispy Chicken Burger (gfa) 16.45 brioche bun, gochujang mayo, iceberg lettuce, skin-on fries		lemon & garlic butter, coleslaw, skin-on fries  Hand-raised Chicken & Mushroom Pie		Dressed Crab (gf)							
								Traditional English Pork Sausages	12.75	Pan-fried Chalk Stream Trout	23.75
						Smoked Mushroom Burger (ve)vegan chorizo mayo, smoked Applewood cheese,	16.00	mashed potato, onion gravy, seasonal greens		purple sprouting broccoli, new potatoes, preserved lemon & caper butter, saffron aïoli	
						tomato, iceberg lettuce, skin-on fries		Maple-glazed Pork Belly (gf) pickled green slaw, whole-grain mustard mayo,	14.50	Grilled Chicken Çaesar Salad	15.25
Beer-Battered Fish & Triple-Cooked Chips (gf)	18.25	triple-cooked chips		crispy bacon, lettuce, croutons, Parmesan & Çaesar dressi							
North Sea haddock, pea purée, tartare sauce											
STEAKS		SAUCES		SIDES							
Served with slow roasted tomato, roasted musl	hroom,	SAUCES		SIDES							
watercress and a side of your choice.		Peppercorn Sauce (gf)	2.75	Triple-cooked Chips (gf) (ve)	5.25						
8oz Flat-iron Steak (gf)	18.50	Roasted Garlic & Shallot Butter (gf) (v)	1.50	Truffle Parmesan French Fries (gf)	6.25						
8oz Rump Steak (gf)	19.00	Shallot Red Wine Jus (gf)		Fries (gf) (ve)	4.75						
8oz Fillet Steak (gf)	37.00			Beer-battered Onion Rings (gf) (ve)	5 <b>.</b> 25						
10oz Ribeye Steak (gf)		Black Truffle Butter (gf) (v)		Mashed Potato (gf) (v)	4.75						
8oz Sirloin Steak (gf)		Bearnaise Sauce (gf) (v)	4.00	Buttered New Potatoes (gf) (v)	5.25						
502 SHIOH Steak (g1)	∠o.JU			Side Salad (gf) (ve)	4 00						
		SURF & TURF		Buttered Seasonal Greens (gf) (v)							
		Garlic & Chilli King Prawns (gf)	8.00	Pigs in Blankets							



honey & mustard glaze







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