

DINNER

STARTERS

SOURDOUGH BREAD balsamic vinegar & oil (pb) or butter (v)	4
NOCELLARA OLIVES (pb)(gif)	3
MINI CHORIZO & aioli (gif)	6.5
TOMATO & RED PEPPER HUMMUS 'chorizo' chickpeas, crudités & toasted flatbread (pb)	6.5

TO SHARE

WHOLE BAKED CAMEMBERT with rosemary & garlic, sourdough bread	15
NACHOS with guacamole, sour cream, salsa, Jalapeños & cheese (v)(gif) <i>Add smoked three bean chilli (pb)(gif) 1 / 2</i>	7 / 14
TOMATO HUMMUS, BABAGANOUSH roasted peppers, marinated artichokes, olives, capers & flatbread (pb) <i>Add a selection of cured meats 6</i>	15.5
SELECTION OF CURED MEATS cornichons & sourdough	11.5

MAINS

CAESAR SALAD baby gem, Parmesan, sourdough croutons, capers, free-range egg & Caesar dressing <i>Add Halloumi (gif) 5 / bacon (gif) 2 / chicken fillet (gif) 6</i>	12	MAC & CHEESE <i>Add smoked bacon 2</i>	9.5
BEEF BURGER with baby gem, tomato, pickles & burger sauce <i>Add bacon (gif) 2 / Cheddar (v)(gif) 1.5</i>	14	MARINATED HALLOUMI avocado, roasted beetroot & bulgur wheat salad with pomegranate & red onion relish (v)	14
FUTURE FARM BURGER vegan mozzarella, tomato, baby gem & burger sauce (pb)	14.5	SEARED CHALK STREAM TROUT NICOISE with olives, new potatoes, French beans, baby gem, tomato, capers, anchovies & Nicoise dressing (gif)	18.5
KOREAN CHICKEN BURGER white cabbage, American mustard, pickled Jalapeños, garlic & sesame aioli	15	PAN FRIED CHICKEN SUPREME roasted Mediterranean vegetables, tomato pesto & black olives (gif)	15.5
TARKA DHAL with roasted aubergine, chilli samba, flat bread & coconut raita (pb)	13.5	SPINACH & RICOTTA TORTELLONI with peas, broad beans, spinach & white wine cream sauce, fresh herbs & Parmesan (v)	13.5
BAVETTE STEAK Parmesan chips, chive, parsley & tomato salad with salsa verde (gif)	19	ROASTED MISO AUBERGINE on a Israeli couscous, roasted pepper & courgette salad with tomato, chilli, spring onion & pomegranate salsa (pb)	13.5

SIDES

CHIPS (pb)(gif)	4
CHICORY, ROCKET, RADICCHIO & WATERCRESS SALAD with wholegrain mustard & balsamic dressing (pb)(gif)	3.5

V (vegetarian) PB (plant based) GIF (gluten ingredients free)

If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 10% service charge will be added to your bill.



Use **Club GSS** to view allergen and calorie information and to order from your table

