

BAR SNACKS

Salt crusted peanuts | Dry roasted peanuts | Chilli rice crackers | Wasabi peas 3.5 Gordal olives 5 | Pork scratching 4.5 | Sausage roll 5 | Scotch egg 5.5

SMALL PLATES

Sourdough bread, olive oil (vg)	4.5
Padron peppers	7.5
Halloumi fries, aioli, hot sauce, pomegranate, spring onion (v)	8/15
Breaded prawns, sweet chilli sauce	9
Wild mushroom arancini, lemon aioli (v)	8.5
Honey glazed buffalo wings, sriracha sauce	9.5
Salt & pepper squid, chilli, spring onion, roasted garlic aioli	9.5

MAINS

Willia	
Chicken & mushroom pie, creamy mash potato	17.5
Cumberland sausage, creamy mash potato, onion gravy	16.5
Fish & chips: North Sea line-caught Haddock, our kitchen triple cooked chips, mushy peas, tartare sauce	16.5
Pan-fried seabass, rosemary potatoes, tenderstem broccoli, salsa verde, red wine jus	18.5
Caesar salad: Kos lettuce, Caesar dressing, foccia croutons, soft boiled free-range egg, Grana Padano.	12.5
Add chicken 3	
Butternut squash raviolini, toasted almonds, sage, garlic crisps (v)	15.5
Flat Iron steak, triple-cooked chips, watercress, peppercorn sauce	25.5
Double smash burger: Herefordshire chuck & rib patty, Rinkoff's brioche bun, secret burger sauce,	16.5
Koffman's skin on fries	
Vegan burger, baby gem, tomato, vegan gouda, vegan mayo, skin on fries (vg)	16
Crispy fried Suffolk chicken burger, brioche bun, gochujang mayo, Iceberg lettuce, skin on fries	16.5

SIDES

Skin on fries 5 | Triple cooked chips 6 | Mix salad 5.5 | Creamy mash potato 5.5 | Tender stem broccoli 5.5

DESSERTS

Sticky toffee pudding, warm butterscotch sauce, vanilla ice cream (v) 7.5	7.5
Triple chocolate brownie, vanilla ice cream (v)	7.5
Sorbet & ice cream (ask your waiter for flavours)	2.5 per scoop

OUR SUPPLY PARTNERS

Rinkoff's Bakery - Brick Lane supply our bread and our bespoke Brioche for our burgers. Baking in the capital since 1911. They know what they are doing!

Marrfish – a new kid on the block, supplying London's fish since 2011.

The truth is they have heritage in vessels and catching fish into Hull since the 1950s.'

Select butchers, East London - 'It's all about the meat.

You can dress it up how you want, but if the meat isn't perfect, a chef will know, and his customers will know.' We agree.