

DINNER

NIBBLES

Hummus, dukkha, flatbread	4	Salt and pepper squid, lime, chilli, aioli	6.5
'Nduja croquettes, saffron aioli	5.5	Marinated olives	4

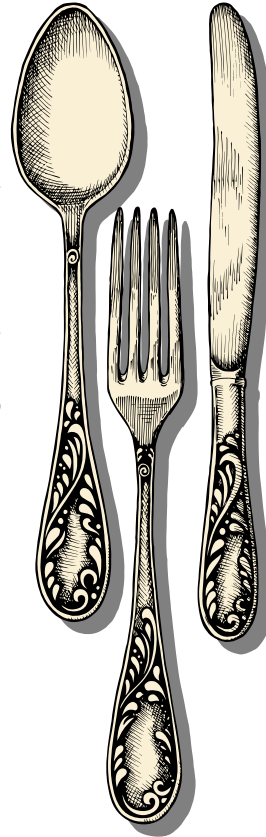


MAINS

12hr lamb shoulder Shepherd's pie, roasted hispi cabbage	12.5
Half Rotisserie chicken, watercress, grilled lemon, fries	14.5
Crab linguine, chilli, spring onion, tomato	12.5
Grilled sea bass, fennel, orange, radish & parsley salad	14.5
Cheeseburger, house sauce, pickle, onion, lettuce, tomato, fries	11.5
200g hanger steak, roasted garlic, watercress, fries, béarnaise sauce	14.5
Fish & chips, mushy peas, tartare sauce	13
Cauliflower & chickpea curry, tamarind, coconut, coriander, steamed rice	12
BBQ Old Spot pork chop, black pudding puree, spiced broccoli	14.5

STARTERS

Thai spiced cauliflower soup, curry oil, yoghurt	5.5
Beef tartare, spiced ketchup, sourdough toast	7
Seared tuna loin, avocado, soy & yuzu	7.5
Buffalo mozzarella, roasted pumpkin, tapenade, pine nuts, winter leaf salad	7
Air dried ham, shaved celeriac, pickles, toast	6
Gem lettuce, shaved parmesan, sourdough croutons, quail egg, anchovy dressing	6.5



TO SHARE

Whole rotisserie chicken, mac & cheese, winter leaf & radish salad	27.5	BBQ chateaubriand, roast pumpkin, fries, béarnaise sauce	45
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DESSERTS

Lemon curd, toasted marshmallow, frozen raspberry	6	Hot chocolate pudding, salted caramel ice cream	6.5
Westcombe cheddar, Golden Cross, chutney, crackers	7	Pineapple carpaccio, coconut, lime, chilli	5.5
		Banana sticky toffee, vanilla ice cream	6

SIDES

Fries, rosemary salt	3	Kale, garlic, ginger	3.5
Courgette fries, parmesan	4	Mac & cheese	4.5
Roast pumpkin, yoghurt, sumac	3.5	Winter leaf & radish salad	3.5



IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE
ASK A MEMBER OF OUR FRIENDLY STAFF FOR A
COPY OF THE ALLERGEN MENU

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE
ADDED TO YOUR BILL