

# SNACKS

Pork crackling, Bramley apple sauce (gf)	£3.75
Marmite, Keen's cheddar, pistachio biscuits (v)	£2.50
Padron peppers, seaweed salt (vg, gf)	£3.50
Popcorn of the week	£3.00
Spiced roasted nuts (vg, gf)	£4.50

# ON TOAST OR BREAD

Soup of the day, sourdough	£6.00
Six Storeys burger, beef patty, tomato relish, winter slaw, chips <i>Add</i>	£14.00
Pulled sugar pit bacon Cheese Fried egg	£1.00 £1.00 £1.00
Welsh rarebit, sourdough toast, Bull-dog sauce (v)	£5.25
Pulled sugar pit bacon Poached egg	£1.00 £1.00
Smashed avocado, sourdough, herb salad (vg)	£7.25
Poached egg	£1.00
Beetroot, fennel, apple & dill burger, chips (v)	£14.00

## SMALL PLATES

Steak tartare, raw egg yolk, melba toast	£6.20
Black truffle, smoked bacon, cheese loaded chips (gf)	£4.50
Fish fingers, minted mushy peas, chips, tartare sauce	£6.50
Whipped smoked salmon, chives, grilled flat bread	£6.95
Chestnut mushroom carpaccio, toasted hazelnuts, wild rocket, oil $(vg, gl)$	£6.95
Crispy fried aubergine, black onion seed, madras dip (vg, gf)	£5.25
Heritage tomatoes, mozzarella, pesto (vg, gf)	£6.00



# SHARING

Please ask you waiter for today's ingredients on the following sharing dishes

Moons Green Charcuterie, pickled vegetables, winter slaw, sourdough	£19.00
Neal's Yard British cheese board, sourdough, chutney (v)	£20.00
Veggie whips and dips, pickled vegetables, moroccan spiced nuts, winter slaw, grilled flat bread (vg)	£17.00

# SALADS

Greenwheat freekeh, black olive, parsley & balsamic roasted tomatoes $(vg, gf)$	£12.00
Chopped vegetable salad (vg, gf)	£12.00
Add Grilled halloumi Grilled chicken breast Herb roasted salmon	£1.00 £1.00 £1.00

## DESSERTS

Yorkshire rhubarb and custard (v, gf)	£4.50
Chocolate mousse, blood orange, honeycomb (v, gf)	£4.50
Ronnie's apple pie, clotted cream	£4.50

 $\mathit{GF}$  -  $\mathit{Gluten}$   $\mathit{Free}$ ,  $\mathit{VG}$  -  $\mathit{Vegan}$ ,  $\mathit{V}$  -  $\mathit{Vegetarian}$