



STARTERS

Old spot pork terrine cornichons, onion marmalade, shallot & parsley salad toast	£7.00
Hummus, roasted chickpeas, flatbread (VG)	£5.50
Crispy squid, lime mayonnaise, spring onion, chilli	£7.50
Buttermilk fried chicken, hot sauce, blue cheese mayonnaise	£7.50
Vegan chicken bites, fat chilli salsa, coriander, harrisa mayo (VG)	£8.00

BOWLS

Beetroot & vegan feta salad Granny Smith apple, endive, beetroot dressing (VG)	£8.00
Pulled chicken, kidney beans, red onions, roasted peppers, cherry tomatoes, avocado, goat cheese, basil dressing	£10.50

MAINS

Roast seabream, herb crushed potatoes, black olive, capers, braised fennel, tomato butter	£17.00
Cauliflower 'bolognese' linguine, garlic bread, 'Parmesan' (VG)	£12.00
Old Spot Porchetta, charred broccoli, smoked bacon & cheddar mash, mustard sauce	£16.00
Beer battered haddock, mushy peas, tartare sauce, lemon, fries	£15.00
12hr lamb shoulder shepherds pie, roasted hispi cabbage	£15.50
Grilled Chipotle chicken, lime crema, pico, bean salad, flatbread	£14.00
Bacon cheeseburger, streaky bacon, onions, lettuce, burger sauce, fries	£14.50
Vegan cheeseburger, lettuce, pickle, onion, burger sauce, fries (add THIS™ isn't bacon £2) (VG)	£13.00

HOUSE DRY AGED STEAKS

All served with fries & watercress, garlic butter or peppercorn

All our beef is dry aged in house for a minimum of 35days

Côte de Boeuf	£10.50 (Per 100g)
250g Flat Iron (aged 14 days)	£18.00
300g Ribeye steak	£28.00
900g Porterhouse	£68.00

SIDES

Fries, rosemary salt (VG)	£4.00	Filthy fries, smoked bacon, jalapeño, cheddar	£6.00
Onion rings, curry salt, aioli (V)	£4.50	Mix leaf salad, cherry tomato, red onion (VG)	£4.00
Dirty mash, bacon, garlic crumb, spring onion	£5.00	Broccoli, chilli, garlic (V)	£4.50