



THE LISTING

BRUNCH
served till 2pm

Shakshuka (GF) 10
Smoked Paprika & Tomato Base, Roasted Peppers, Eggs, Feta, Garlic & Herb Sourdough Toast

The Full Listing (GF) 10.5
Fried Egg, Cumberland Sausage, Caramelised Bacon, Paprika Smoked Baked Beans, Sautéed Mushrooms, Hash Brown

Eggs Benedict / Royal / Florentine 10
Poached Eggs, Toasted English Muffin, Truffle Hollandaise

SMALL PLATES

9 each | 4 for 34

Bang Bang Cauliflower (VG / GF / V)
Spiced Roasted Cauliflower, Maple Syrup & Sriracha Dressing, Sesame Seeds, Pea Shoots

Truffle Mushroom Arancini (VG)
Panko Breading, Mozzarella, Parmesan, Basil Oil & Truffle Aioli, Micro Herbs

Chicken Gyoza
Soy & Chilli Dressing, Sesame Seeds, Spring Onion, Red Chilli, Micro Herbs

Tomato Bread (VG / V)*
Mixed Baby Tomato, Vine Plum Tomato, Garlic & Olive Oil, Pea Shoots

Bao Buns
* Garlic & Honey Chicken, Rocket, Aioli
* BBQ Pulled Pork, Matchstick Carrot, Rocket

Salt & Pepper Calamari
Coriander, Aioli, Crushed Pink Peppercorn, Maldon Salt Flakes, Spring Onions

Chicken Wings (GF)
BBQ Buffalo Hot Sauce, Blue Cheese Mayo, Red Chilli, Spring Onion, Crispy Fried Onion

Tempura King Prawns
Pea Shoots, Spring Onion, Sweet Chilli Dipping Sauce

Falafel & Hummus (VG / GF / V)
Smoked Paprika, Olive Oil

TO SHARE

Nachos (VG / GF)* 13
Salsa, Guacamole, Sour Cream, Cheese, Jalapenos
(Add Pulled Pork or Shredded Chicken £2.5)

Falafel Platter (VG / V) 16
Hummus, Tabbouleh Salad, Pickled Red Cabbage, Sundried Tomato, Flatbread & Tahini Dressing

MAINS

Gnocchi (VG)* 13
Rich Tomato and Herb Sauce, Basil Oil, Parmesan, Micro Basil

Fish & Chips 17
Beer Battered Large Haddock, Hand Cut Chips, Tartar Sauce, Garden Peas

Risotto (VG / GF)* 14
Wild Mushrooms, Truffle Oil, Parmesan Crisp, Micro Herbs

Shredded Chicken Caesar Salad 14
Baby Gem Lettuce, Herbed Crostini, Fried Capers, Shredded Chicken, Caramelised Bacon, Boiled Egg, Caesar Dressing, Parmesan Shards

Chicken & Waffles 15
Buttermilk Fried Chicken Thigh, Maple Syrup & Sriracha Dressing, Avocado, Spring Onions, Micro Herbs

Sausage & Mash (GF) 14
Cumberland Sausages, Creamy Mashed Potato, Red Wine Gravy, Crispy Fried Onions, Pea Shoot

The Listing Poké Bowl (GF) 14
Sushi Rice Balls, Pickled Ginger, Matchstick Carrots, Red Cabbage, Edamame Beans, Avocado, Mixed Sesame Seeds, Teriyaki
* Teriyaki Tofu (VG / V)
* Smoked Salmon
* Shredded Chicken

Beef Burger 15
The Listing Burger Sauce, Cheese, Lettuce, Red Onion, Tomato, Pickle, Fries

Fish Burger 13
Beer Battered Cod Fillet, Tartar, Lettuce, Red Onion, Tomato, Pickle, Fries

Pulled Pork Sandwich 14
BBQ Pulled Pork, French Mustard, Coleslaw, Rocket, Jalapeno, Fries

Buttermilk Fried Chicken Burger 15
Panko Crumbed Thigh, Cheese, Sweet Chilli, Lettuce, Red Onion, Tomato, Pickle, Fries

SIDES / TO NIBBLE

Truffle & Parmesan Fries 5

Nocellara Olives 5

Padron Peppers; Maldon Salt Flakes 5

Dirty Fries; Burger Sauce, Crispy Fried Onion 5

Garlic Bread; Ciabatta 5

Rosemary Salted Ciabatta & Oil 5

SWEET TREATS

Sticky Toffee Pudding (GF) 6.5
Toffee Sauce, Vanilla Bean Ice Cream, Crushed Amaretti Biscuit

Belgian Waffle 6.5
Belgium Chocolate Sauce, Caramelised Banana, Salted Caramel Ice Cream

Lemon Tart 6.5
Berry Coulis, Macerated Mixed Berries, Lime Sorbet

VG – Vegetarian | V – Vegan Option Available | GF – Gluten Free

Please ask your server for additional allergen information if you are unsure. Please make sure your server is aware if you have any allergies or intolerances.
Please note a discretionary 12.5% service charge will be added to your bill in the event of table service