

SNACKS

SOURDOUGH v 48-hour sourdough, whipped butter, smoked salt	4.75	OLIVES VE/GF Organic olives, oregano, citrus	4	ROASTED NUTS VE/GF Cashew nuts, cracked black pepper, sea salt	4.5
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SMALL PLATES

PESTO ARANCINI VE/GF Basil, blush tomato, aioli	8	SPRING PEA HUMMUS VE Pea shoots, extra virgin olive oil, grilled sourdough	8	NACHOS V/GF Corn tortilla chips, tomato salsa, guacamole, sour cream, nacho cheese, pickled pink onions	12
CHIPOLATAS Honey glazed chipolata sausages, chives, grain mustard mayo	8.5	CHILLI CHICKEN LOLLIPOPS House hot sauce, ranch dressing, crispy shallots, chives	8.75	+ Cajun spiced chicken 3 + Pulled chipotle jackfruit 3	
CRISPY KING PRAWNS Curried mayo, chilli, coriander, sesame	9.5				

BRUNCH

SMASHED AVOCADO VE Grilled sourdough, extra virgin olive oil, chilli, lemon, pea shoots	11
+ Poached/Scrambled Eggs v 2.5	
+ Bacon 2.5	
+ Smoked salmon 4.5	
FRENCH TOAST v Cinnamon French toast, brioche brûlée, crème fraîche, berries, seasonal compote	13.5
BRUNCH BURGER Sausage patty, streaky bacon, American cheese, fried egg, caramelised onions, lettuce, ketchup, mustard, brioche bun, hash brown bites	16.75

MUFFINS

FLORENTINE v Buttered spinach, portobello mushroom, poached free-range eggs, toasted English muffin, hollandaise sauce	13
BENEDICT Wiltshire smoked ham, poached free-range eggs, toasted English muffin, hollandaise sauce	13.75
ROYALE Smoked Scottish salmon, poached free-range eggs, toasted English muffin, hollandaise sauce	14.5

MAINS

PERGOLA CHEESEBURGER <i>GF*/PLANT BASED OPTION AVAILABLE</i> Smashed beef patty, American cheese, lettuce, pickles, tomato chutney, brioche bun, skinny fries	16	CAESAR SALAD GF* Gem lettuce, garlic croutons, kalamata olives, Grana Padano, anchovies, soft egg, Caesar dressing	12.5	FISH & CHIPS Beer battered haddock, thick cut chips, crushed peas, house tartar sauce, lemon	18.75
+ Bacon 2.5		+ Grilled Chicken Breast	4.5		
CHIPOTLE CHICKEN BURGER GF* American cheese, ranch dressing, chipotle ketchup, gem lettuce, tomato, pickles, brioche bun, fries	16.75	BANG BANG SALAD VE Shredded cabbage, red pepper, black radish, beans, carrot, lotus root, coriander, peanut, lime & sesame dressing	12.5	STEAK FRITES GF 40-day aged rump steak, fries, watercress, bearnaise sauce	21.5

SIDES

SKINNY FRIES VE/GF + Cheese Fondue v 1.5 + Crispy Bacon 1.5	4.5	SWEET POTATO FRIES VE/GF	5	HASH BROWNS VE/GF	4.5
THICK CUT CHIPS VE/GF	5.5	HOUSE SALAD VE/GF Green leaf salad, herbs, shallots, house dressing	4.5	MAC & CHEESE v Mature cheddar sauce, mozzarella, thyme crumb	6



SCAN TO VIEW CALORIES

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Adults need around 2000 kcal a day

V = Vegetarian
V* = Vegetarian option available
VE = Vegan
VE* = Vegan option available
GF = Gluten Free
GF* = Gluten Free option available