

# BOOK A TABLE

| LUNCH  |           | SI     | JPPER   | SUNDAY   |        | KIDS  |      |  |
|--|-----------|--------|---------|----------|--------|-------|------|--|
|  |           |        |         |          |        |       |      |  |
| All  | Aperitifs | Snacks | Sharing | Starters | Salads | Mains | Sid  |  |
| APERITIFS  |           |        |         |          |        |       |      |  |
| Apero  | l Spritz  |        |         |          |        |       |      |  |
| SNACKS   |           |        |         |          |        |       |      |  |
| Padron peppers, Maldon sea salt (ve)   |           |        |         |          |        |       | 6.3  |  |
| 'Nduja Scotch egg, preserved lemon mayonnaise  |           |        |         |          |        |       | 7.5  |  |
| Courgette fries, red pepper aioli, pecorino (v) (veo)  |           |        |         |          |        |       | 5    |  |
| Smoked mackerel pâté, new season radishes, sourdough   |           |        |         |          |        |       | 7.5  |  |
| SHARING  |           |        |         |          |        |       |      |  |
| Warm breads, Gordal olives, cold-pressed rapeseed oil, sherry vinegar (ve)                     |           |        |         |          |        |       | 8.3  |  |
| Burrata, grilled focaccia, red pepper tapenade, herb salad, basil oil                          |           |        |         |          |        |       | 13.5 |  |
| British charcuterie board; fennel salami, coppa, chorizo, pork rillettes, pickles and focaccia |           |        |         |          |        |       | 21.5 |  |

**STARTERS** 





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## pickles

Hand dived Guernsey scallops, brown butter, peas and shoots, radish, pancetta

## **SALADS**

Beetroot falafel and halloumi salad, hummus, pink onions, tahini yoghurt, za'atar (v) (veo)

Crayfish and shrimp salad, crème fraîche, radish, fennel and cucumber, lemon vinaigrette

### **MAINS**

Chicken breast Milanese, rocket salad, aioli, pecorino, caramelised lemon 12.5

Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips

MP

Market fish of the day - ask a member of our team for more details MP

Sweet pea and mint mezzaluna, salsa verde, pangritata (ve) 14.5

Sweet potato dahl, tandoori paneer, roasted cauliflower, curried mango yoghurt, poppadoms (v) (veo)

Classic gammon, eggs and chips: fried golden-yolk eggs, grilled pineapple, **18.3** piccalilli

Liberation Ale-battered fish and thick-cut chips, minted peas, tartare sauce 18



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| Chopped salad, tahini, za'atar (ve)   |               |  |  |  |  |
|---|---------------|--|--|--|--|
| Seasonal green vegetables (v)   | 4.8           |  |  |  |  |
| New potatoes, chive butter (v)  | 4.5           |  |  |  |  |
| Caesar salad, Parmesan, anchovy dressing                                    | 5.3           |  |  |  |  |
| Truffle fries, Parmesan, aioli, chives (v)                                  | 5.3           |  |  |  |  |
| PUDDINGS & CHEESE   |               |  |  |  |  |
| Dark chocolate and pecan brownie, toffee popcorn, honeycomb ice cream (veo) | v) <b>7.5</b> |  |  |  |  |
| Coconut milk pannacotta, roasted pineapple, coconut sorbet, passion fruit a | and <b>7</b>  |  |  |  |  |
| Bramley apple and plum crumble, Vanilla ice cream or custard                | 7.5           |  |  |  |  |
| Sticky date and toffee pudding, butterscotch sauce, vanilla ice cream (v)   | 7.3           |  |  |  |  |
| British artisan cheese, Liberation Ale chutney, cornichons and crackers (v) | 11.6          |  |  |  |  |
| NEARLY FULL?  |               |  |  |  |  |
| Three little Biscoff doughnuts (ve)   | 3.9           |  |  |  |  |
| Two scoops of ice cream or sorbet, with Rossini wafer curls (v) (veo)       | 4.4           |  |  |  |  |
| Affogato; vanilla ice cream, illy espresso, little biscuits (v)             | 5.3           |  |  |  |  |