

green room

sunday roast

small plates

cajun marinated prawns	14
mixed vegetable & garlic focaccia	
squid	8.5
with yam yam sauce	
chargrilled chicken (gf,df)	10.5
sriracha honey & sesame seeds	
truffle arancini (v)	9
parmesan	
zucchini fritte (ve)	8.5

sides

rosemary salt fries (ve)	5.5
sweet potato fries (ve)	6.5
garlic focaccia	5
heritage tomato salad (v)	7.5
house salad mix (ve, gf)	6

roast

served with roast potatoes, creamy sweet corn, caramelised cinnamon braised red cabbage, hispi cabbage, broccoli, sweet potatoes, carrots, parsnips, beef gravy & yorkshire pudding	half chicken	23
	picanha	27
	lamb shoulder	27
	smoked pork belly	27

large plates

vibrant superfood salad	roasted sweet potato, broccoli, pumpkin seeds, spinach, black quinoa, crispy kale & shallots with coconut dressing (ve)	16
chicken ceasar salad	soft boiled egg, coutons, grana padano shavings swap chicken for grilled halloumi or tofu	14.5
veggie burger & chips	rocket, vegan cheese, tomato, balsamic glaze, onion, salsa, gherkin (v)	16
fish & chips	sautted potatoes, cherry tomatoes, olives, green beans,	20

pizza

margherita	san marzano tomato sauce, fior di late, buffalo mozzarella, virgin olive oil & basil (v)	15
cotto	san marzano tomato sauce, fior di latte, roasted ham, mushrooms	16.5
pepperoni	san marzano tomato sauce, fior di latte, pepperoni, chili	17
mediterranean	san marzano tomato sauce, peppers, olives, mushrooms, courgette (ve)	16
4 formaggi	san marzano tomato sauce, fior di latte, gorgonzola, grana padano, smoked cheddar (v)	17

/ if you have a food allergy or a special dietary requirement please inform a member of the team

/ discretionary 12.5% service charge will be added to your bill

/ (v)-vegetarian, (ve)-vegan, (gf)-gluten free, (df)-dairy free