FOOD MENU

WED & THUR / 5PM - 9PM FRI & SAT / I2PM - I0PM SUN / 6PM - 9PM

PLEASE ORDER AT THE BAR

SMALL PLATES		LARGE PLATES	
HALLOUMI FRIES (V/GF) HOT HONEY YOGHURT SPRING O	£9 NOIN	BEER BATTERED COD PEA PUREE TARTAR SIDEWINDERS	£17
CORNFLAKE FRIED CHICKEN BITES BLUE CHEESE SRIRACHA CORIA		BRAISED BEEF MACARONI CHEESE AGED CHEDDAR HERB CRUMB FOCACCIA	£16
GORGANZOLA GNOCCI (V) BLUE CHEESE TRUFFLE SAGE B	£8 UTTER	BEEF, RED WINE & HORSERADISH PIE MASH GREENS REAL GRAVY	£15
BAKED CAMEMBERT CHEESE ONION JAM TOASTS PICKLES	£10	BRAISED CHICKEN, HAM & LEEK PIE MASH GREENS REAL GRAVY	£15
CHARRED PRAWN PAELLA (GF) KING PRAWNS PAELLA RICE PE	£12 A S	ROAST VEGETABLE & HALLOUMI PIE (V) MASH GREENS REAL GRAVY	£15
MANCHEGO CHEESE CROQUETTES SALSA GARLIC MAYO MANCHEG	£10	VEGAN SQUASH & THAI VEGETABLE PIE (VG) MASH GREENS REAL GRAVY	£15
BEEF SHIN CROQUETTES PARMESAN GARLIC MAYO CHIM	ICHURRI £9	SOMETHING SWEET HAZELNUT PRALINE TORTE	
SIDES & SHARERS		VANILLA ICE CREAM & PRALINE	£8
SIDEWINDER FRIES	£5	NEW YORK STYLE CHEESECAKE (VG)	£8
SIDEWINDER FRIES CHEESE	£7	BERRY SAUCE VANILLA ICE CREAM	
FOCACCIA BREAD OLIVES OLIVE OIL BALSAMIC	£6	TAPESTRY DESSERT SHARER (V) HAZELNUT TORTE SALTED CARAMEL DOUGHNUTS CHEESECAKE	£15
BRITISH CHEESE SHARER (V/GF) QUINCE WALNUT CRACKERS	£16	V - VEGETARIAN VG - VEGAN GF - GLUTEN FR	eff.
BRITISH CHARCUTERIE SHARER (GF) CHUTNEY PICKLES MUSTARD		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. Detailed information on the fourteen legal allergens is available on request, boursease, and the processor of the contraction of the place of the contraction of the contraction of the place of the contraction of the cont	

£18

MIXED SHARER (CHEESE & MEAT) (GF)

however we are unable to provide information on other allergens

A discretionary 10% service charge will be added to tables of 6 or more when dining with us

