



Snacks

Marinated olives	4.5
Scotch egg, English mustard	8
Sausage roll, English mustard	8
Padrón peppers, smoked sea salt	7
Fresh grilled bread & salted butter	2.5
Confit garlic & Parmesan chicken wings	6.5

Small Plates

Pan fried scallops, apple gremolata	13
Small bowl of classic moules marinières	10
Burrata, peaches, garlic honey, toasted hazelnuts	9.5
Chicken liver parfait, brioche & homemade chutney	12.5
Smoked salmon rillettes & pickled cucumber on toast	12.5
Roasted aubergine pâté, heirloom tomatoes, toasted garlic sourdough	8.5

Large Plates

Pistachio & courgette tagliatelle, tahini, garlic & lemon	16.5
Cider battered fish & chips, crushed peas & tartar sauce	19.5
Short rib cheeseburger, house pickles & chicken salt fries	18
Chicken schnitzel, fennel & celery slaw, Café de Paris butter	18
Pan fried sea bream, confit pepper, tomato & butterbean ragoût	23
Pork fillet, smoked pancetta caponata, madeira jus & salsa verde	23
Classic Caesar salad, crispy bacon, soft-boiled egg, anchovies, chives	14
add chicken	5
Bavette steak, Café de Paris butter, fries, parmesan & rocket salad	25

Sides

Chips / Fries	5
Baby gem & fresh herb salad	5
Heritage tomatoes, pickled shallot & house vinaigrette	7

Puddings

Choice of ice cream	1.5/scoop
Passionfruit Eton mess	9
Espresso martini affogato	11
Sticky toffee pudding, ice cream	9
Small plate of cheese, crackers, chutney	12

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE APPLIED TO THE BILL.
IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE, PLEASE INFORM A MEMBER OF OUR STAFF