

## SMALL + SHARING

**Ham Hock + Pea Terrine** pickled shallots, tarragon mayonnaise, honey mustard dressing, toast **8.5**

**Honey + Chipotle Glazed Chicken Wings** coriander, chilli, spring onion, lime **8.5**

**Bruschetta** pico de gallo, vegan feta, basil, rocket, gremolata dressing (V)(Vg) **8**

**Whole Burrata (to share)** marinated artichoke, sundried tomatoes, prosciutto, olives, rocket, balsamic glaze, rosemary + garlic focaccia **18**

**Smoked Salmon + Crab Salad** fennel, brown crab mayonnaise **9.5**

## BURGERS

served with rosemary + garlic skin-on fries.  
Swap to chunky chips +2

**The House Burger** two 3oz beef, cheese, our burger sauce, lettuce, tomato, gherkins **17 add bacon +2**

**Crispy Chicken Breast Burger** crispy chicken breast, Mexicana® cheese, lime + coriander sriracha mayonnaise, lettuce, tomato, red onion **16.5**

**The Veggie One** Moving Mountains burger, vegan feta, smashed avocado, taco shell, lettuce, tomato, chimichurri mayonnaise (V)(Vg) **16**

**Baked Camembert (to share)** studded with garlic + rosemary, caramelised red onion chutney, toasted ciabatta (V) **16.5**

**Parsnip + Roast Garlic Soup** roasted chestnuts, sourdough + Netherend Farm butter (V)(Vg) **7**

**Bombay Potato Croquette** onion bhaji, saffron curry sauce, coriander oil (V) **8**

**Cajun Grilled Chicken Tacos** guacamole, pickled red onions, red cabbage, coriander, chilli, spring onions, lime, chipotle mayonnaise **8**

SANDWICHES SERVED MON-SAT, 12PM-5PM

served with rosemary + garlic skin-on fries.  
Swap to chunky chips +2

**Philly Steak Ciabatta** sautéed steak, fried onion + peppers, cheddar cheese, cheese sauce, chives **18**

**Roast Beef Ciabatta** double mustard mayonnaise, onion jam + rocket **13.5**

**Homemade Falafel + Focaccia** smashed avocado, lettuce, tomato, pickled onions + garlic mayonnaise (V)(Vg) **12.5**

**The Club** toasted layered chicken, bacon, egg mayonnaise, lettuce, tomato **12.5**

**Fish Finger Sandwich** breaded fish fingers, bloomer bread, home-made tartar sauce, lettuce, cheddar cheese **12.5**

## BIGGER PLATES

**Fish + Chips** battered haddock, mushy peas, home-made tartar sauce, curry sauce, skin-on chunky chips **17.5**

**Slow Braised Blade of Beef** bubble + squeak, cavolo nero, carrot, gravy **19**

**Roasted Butternut Squash + Mushroom Pithivier** truffle, potato fondant, spinach, mushroom velouté (V)(Vg) **17**

**Pan Roast Cod Loin** Jerusalem artichoke, fennel croquette, samphire, watercress + parsley sauce **19.5**

**Superfood Salad** harissa chickpeas, roasted sweet potato, beetroot, broccoli, tomatoes, kale, walnuts, pomegranate, cranberries, gremolata dressing (V)(Vg) **15 add smoked salmon or chicken breast +4**

**Miso Salmon** lemongrass, coconut jasmine rice, Asian greens, Japanese dressing, lime **22**

**Chicken Schnitzel** free-range fried egg, garlic aioli, lemon, rocket, rosemary + garlic skin on fries **18**

**Pie of the Day** creamy chive mashed potato, tenderstem broccoli, jug of gravy (*speak to one of our team for today's filling*)

## STEAKHOUSE

*Our 8oz steaks are aged for a minimum of 28 days for maximum flavour and served with roasted tomato, flat mushroom, watercress, rosemary + garlic skin-on fries and your choice of sauce. Upgrade to chunky chips +2*

**Rump 27 | Ribeye 28 | Sirloin 28.5**

**Sauces:** peppercorn sauce, Café de Paris butter, chimichurri

## SIDES

**Rosemary + Garlic Skin-On Fries** (V) **5 add truffle parmesan +2.5**

**Chunky Chips** (V)(Vg) **5.5 add truffle parmesan +2.5**

**Wild Salad** olives, onions, roasted red peppers, sundried tomatoes (V)(Vg) **5**

**Tomato + Onion Salad** rocket, basil, balsamic (V)(Vg) **4.5**

**Homemade Falafel** chipotle mayonnaise, chilli oil (V) **5**

**Creamy Chive Mash** (V) **5.5**

**Cajun Onion Rings** lime + coriander sriracha mayonnaise (V) **5**

**Roasted New Potatoes** cheese sauce, chives, fried onions, bacon, parmesan **5**

**Seasonal Greens** tossed in butter + onions (V)(Vg) **5.5**

(V): Vegetarian (Vg): Vegan (Vg\*): Vegan option available. All items are subject to availability. Dishes may contain nuts or nut derivatives. Fish dishes may contain small bones. Olives may contain stones. Due to the nature of our business, we cannot guarantee that food prepared on these premises is free from allergenic ingredients. A 10% discretionary service charge will be added to your bill. All above prices are inclusive of VAT. Please inform your server of any allergies or dietary requirements.