





Nibbles

Mixed bread board (GFA/V/VEA) with whipped butter & onion chutney	4.5
Spanish olives (GF/V/VE)	3.5
Garlic pizza bread (GFA/V) with fior di latte	9.5
Salted marcona almonds (GF/V/VE)	3.5

Small Plates

Crab & 'nduja arancini (GF) charred sweetcorn purée, chilli oil	9.5
Roast onion soup (GFA/V/VEA) with cheddar & parmesan croutes	8.5
Mushroom & feta en croute (V/VE) with balsamic glaze	9.5
Caesar salad (GFA) romaine lettuce, pancetta, parmesan shavings, anchovies, Caesar's dressing & croutons	8.5
Truffle ham & vintage cheddar croquettes (GF) with truffle aioli	9
Sri Lankan curried mussels (GFA) charred lemon, garlic & coriander, ciabatta	9.5
Salt & pepper squid kombu seasoning, chimichurri aioli, charred lemon	9
Bang Bang chicken (GF) pickled Asian slaw, chilli, spring onion & sesame seeds	9
King prawn taco (GFA) shredded lettuce, salsa verde, guacamole	10
Chicken wings (GF) with Frank's hot sauce, blue cheese mayonnaise, celery	9
Duck bao bun hoisin sauce, sesame seeds, cucumber & ponzu dipping sauce	9.5
Red pepper hummus (GFA/V/VE) whipped vegan feta, cherry tomatoes, crostini	8.5

Mains

Pan-fried sea bream (GF) mussels, steamed jasmine rice, Sri Lankan curry sauce, pak choi	19
Hand-picked crab & king prawn pappardelle pasta cherry tomatoes with cream, 'nduja sauce	19
Shredded confit duck leg rich red wine tomato sauce, rigatoni pasta, grated parmesan & crispy basil	18.5
Fish & chips (GF) tartare, mushy peas & curry sauce	18
Plant based burger (GFA/V/VE) pretzel bun, red pepper hummus, lettuce, onion, pickle & fries	17.5
Double smashed burger brioche bun, American-style cheese, gem lettuce, onion jam, French's mustard, pickle & fries	18.5
Chicken supreme forestière (GF) fondant potato, charred asparagus, wild mushroom & tarragon sauce	18.5
Whole oven-roasted plaice (GF) sriracha butter sauce, charred lemon, with herb oil & fries	20
Caesar salad (GFA) romaine lettuce, pancetta, parmesan shavings, anchovies, Caesar's dressing & croutons	14.5
Add chicken	5
House poke bowl (GF/V/VE) sticky rice, edamame beans, baby corn, roasted chilli pineapple, blistered red pepper, avocado, sriracha mayonnaise	14.5
Add chicken	5
Add halloumi	5
Steak & Guinness pie creamed mashed potato, greens, Guinness gravy	19
Lamb cutlets (GF) creamed spinach, mojo rojo sauce & Parmentier potatoes	22.5
Grilled pork tenderloin (GF) charred corn purée, maple glaze, crushed new potatoes, tenderstem broccoli, charred sweetcorn, caramelised apple jus	19

Grill

16oz Châteaubriand (GF) roasted mushrooms, tomato, fries, blue cheese & peppercorn sauce	65
8oz fillet steak (GF) with roasted tomatoes, mushrooms & fries	33
10oz ribeye steak (GF) with roasted tomatoes, mushrooms & fries	29.5

Sauces

Garlic butter (GF/V)	2
Peppercorn (GF/V)	3
Blue cheese (GF/V)	3
Béarnaise (GF/V)	3
Parmesan & truffle cream (GF)	3

Sides

Creamed spinach (GF/V)	5
Sautéed potatoes (GF/V/VEA) parmesan, truffle oil, truffle aioli	5.5
Tenderstem broccoli (GF/V/VEA) chilli butter sauce	4.5
Maple-glazed carrots (GF/V/VE)	4.5
Za'atar halloumi (GF/V) harissa yoghurt	5
Evesham tomato & rocket salad (GF/V/VEA) balsamic dressing, parmesan	5
House fries (GF/V/VE)	4
Cajun fries (GF/V/VE)	4.5

Sunday Roasts

All served with roasted potatoes, carrots, parsnips, seasonal greens, Yorkshire pudding & jus

Roast beef (GFA)	20.5	Mushroom, stilton & potato Wellington (GFA/V)	18
Roast lamb (GFA)	20.5	Roast duo of lamb & beef (GFA)	24.5
Chicken supreme with stuffing (GFA)	18.5	Cauliflower cheese (GF/V)	4.5

(gf) = gluten free | (gfa) = gluten free alternative | (v) = vegetarian | (ve) = vegan | (vea) = vegan alternative

Due to the way our food is prepared it is not possible to guarantee the absence of allergens in our meals and we do not make a "free from" claim. Our allergen information only states allergens if they are an ingredient of a product. We do not include 'may contain' information. Our menu descriptions do not include all ingredients. Please speak to a member of staff should you have any concerns. Full allergen information is available at the bar. Where we state a weight, it's a raw weight and 1oz equals approximately 28 grams.

Pizzas

Margherita (GFA/V) tomato sauce, parmesan, fior di latte, basil & olive oil	12.5
Hawaiian (GFA) tomato sauce, ham, pineapple, fior di latte, olive oil	13.5
Goat's cheese (GFA/V) tomato sauce, basil, fior di latte, goat's cheese & cherry tomatoes	15
Veg feast (GFA/V) tomato sauce, spinach, mushroom, red onion, feta cheese, fior di latte, rocket & balsamic glaze	14
Tonno (GFA) tomato sauce, basil, fior di latte, tuna, red onion, jalapeño, rocket, olive oil	14.5
Chicken tikka (GFA) tomato sauce, chicken tikka, red onion, fior di latte, crispy onions, coriander & mint mayonnaise	15
Meat feast (GFA) pepperoni, ham, pulled chicken, tomato sauce, fior di latte, olive oil	15
Pepperoni (GFA) pepperoni, chorizo, tomato sauce, fior di latte, basil, olive oil & honey	14.5
Carbonara (GFA) white base, parmesan, fior di latte, pancetta, egg yolk drizzle	15
Calzone tomato sauce, parmesan, basil, fior de latte, salami, chilli oil	15.5
Cinghiale (GFA) tomato sauce, fior di latte, salami, 'nduja, roquito peppers & fresh chilli	15
'Nduja mayo (GF)	1.5