



Three courses, 39.50

STARTERS

Asian Buttermilk Fried Chicken

Tossed in a sticky soy, ginger, sesame and chilli glaze. GF

Crispy Cauliflower

Tossed in a sweet chilli glaze, served with satay* mayonnaise, sesame and curry leaves. VG GF

Garlic and Paprika Prawns

Garlic, lemon and chilli king prawns tossed in smoked paprika butter and served across three toasted sourdough bites. GFO

Halloumi and Hot Honey

With a crisp mizuna and pickled onion salad. v

MAINS

Rib-Eye Steak 10.00 SUPPLEMENT

28-day dry-aged, grass-fed British beef from Aubrey Allen Butcher. Served with shallot and mustard butter, gem salad, Caesar dressing and fries. GF

Add a sauce 2.25

Peppercorn GF OR Chermoula GF

Chicken and Smoked Bacon Caesar Salad

With roasted chicken breast, smoked bacon, gem lettuce, soft-boiled free-range egg, focaccia croutons and Caesar dressing. GFO

Panko-Crusted Cod and Chips

Line-caught cod, caper butter sauce, sautéed spinach, served with chunky chips.

Spanish Chicken

Butter-roasted skin-on chicken breast, sautéed chorizo and baby potatoes in a rich tomato and green olive sauce. GF

Malvani Chicken Curry

Char-grilled chicken breast in a rich, aromatic Malvani-style sauce of coconut, red onion and tamarind. Served with fragrant cumin rice and a cooling raita. GF

Chestnut Mushroom, Tomato and Spinach Curry

Mushrooms, tomatoes and spinach sautéed in a coconut, red onion and tamarind curry sauce. Served with fragrant cumin rice and a fresh cucumber and tomato salad. VG GF

Add laffa flatbread 3.00 v VGO

SIDES

Truffle and Gran Levanto Cheese Fries 5.75 v GF

Sweet Potato Fries 5.25 VG GF

Fries 4.25 VG GF

Onion rings 3.95 v

Steamed Tenderstem Broccoli 4.75 VG GF

Macaroni Cheese 5.50

With Barber's Vintage Cheddar. v

Green Salad 4.25

Gem lettuce, mizuna, pickled green apples and roasted sunflower seeds with a sherry and maple dressing. VG GF

French Green Beans 4.25

With sweet pickled shallots, pine nuts and a sherry and maple dressing. VG GF

Tomato and Basil Salad 3.95

With red onion, extra virgin olive oil and aged balsamic. VG GF

DESSERTS

Mascarpone and Madagascan Vanilla Cheesecake

Made with mascarpone from Somerset, macerated strawberries, fresh mint and white chocolate shards. v GF

Coconut and Lime Panna Cotta

With fresh mango, mint and a coconut biscuit crumb. VG GF

Dark Chocolate Mousse

With Belgian Chocolate Callebaut dark chocolate, served with clotted cream ice cream and honeycomb. v GF

Sicilian Lemon and Raspberry Sorbet

With fresh raspberry and lemon balm. VG GF

