



For the table	Nocellara Olives (vg)	5
	Sourdough, house-made whipped butter, Maldon sea salt (v)	7
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Starters	Padron peppers, sea salt (vg)	7
	Chorizo Scotch egg, mojo rojo & herbs	8.5
	Crispy squid, smoked paprika aioli, red chilli & spring onion (gf)	10
	Chicken liver parfait, onion marmalade, toasted sourdough (gf-a)	9
	Hummus topped with caramelised onions, harissa, Nigella seeds & warm flat bread (vg)	8
	Wild mushroom bruschetta, toasted sourdough, house-made miso, garlic & herb butter, frisée salad (v)	9
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Mains	Salmon salad with avocado, Dijon honey mustard dressing	20
	Delica pumpkin & chickpea tagine, basmati rice & tahini drizzle (vg, gf)	17
	Dry-aged Aberdeen Angus beef burger, smoked bacon, Applewood smoked cheddar, baby gem, pickle & skin-on fries	19
	Katsu chicken burger, wasabi mayo, baby gem, red onion & skin-on fries	19
	Bavette steak, chips, peppercorn sauce & crispy onion (gf)	27
	Pan-roasted sea bass, Parmenter potato, curly kale & parsley sauce	20
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Sides	Chips (vg, gf)	6
	Truffle and Parmesan skin-on fries (v, gf)	7.5
	Side salad (vg, gf)	6
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Desserts	Rhubarb & pear crumble, custard	10
	Chocolate brownie served with vanilla ice cream	9
	Selection of seasonal ice cream & sorbet (vg, gf) (per scoop)	3
	Assorted cheeses, tomato & chilli cutney, & crackers (gf on request)	12

v - vegetarian | vg - vegan | vg-a - vegan available | gf - gluten-free | gf-gf - gluten free available

Ingredients are sourced primarily from local British suppliers, taking advantage of seasonal change. Allergen information available upon request. A discretionary 13.5% service charge will be added to your bill.