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|---------------|---------------------------------------------------------------------------------------------------------------|------|
| For the table | Nocellara Olives (vg)                                                                                         | 5    |
|               | Sourdough, house-made whipped butter, Maldon sea salt (v)                                                     | 7    |
| <hr/>         |                                                                                                               |      |
| Starters      | Padron peppers, sea salt (vg)                                                                                 | 7    |
|               | Chorizo Scotch egg, mojo rojo & herbs                                                                         | 8.5  |
|               | Crispy squid, smoked paprika aioli, red chilli & spring onion                                                 | 10   |
|               | Chicken liver parfait, onion marmalade, toasted sourdough                                                     | 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)          | 9.5  |
|               | Homemade sausage roll served with piccalilli                                                                  | 8    |
| <hr/>         |                                                                                                               |      |
| Mains         | Salmon salad with avocado, Dijon honey mustard dressing                                                       | 20   |
|               | Fish & Chips - beer-battered haddock, chips, mushy peas, tartare sauce                                        | 20.5 |
|               | Seasonal vegetable curry, basmati rice & flatbread (vg)                                                       | 17   |
|               | Dry-aged Aberdeen Angus beef burger, smoked bacon, Applewood smoked cheddar, baby gem, pickle & skin-on fries | 19   |
|               | Crispy chicken burger, buffalo glaze, spicy coleslaw, skin-on fries                                           | 19.5 |
|               | Bavette steak, chips, mixed leaves, peppercorn sauce (gf)                                                     | 27   |
|               | Pan-roasted sea bass, Parmenter potato, curly kale & parsley sauce                                            | 20   |
| <hr/>         |                                                                                                               |      |
| Sides         | Chips (vg)                                                                                                    | 6    |
|               | Truffle and Parmesan skin-on fries (v)                                                                        | 7.5  |
|               | Side salad (vg, gf)                                                                                           | 6    |
| <hr/>         |                                                                                                               |      |
| Desserts      | Homemade sticky toffee pudding with homemade toffee sauce and vanilla ice-cream                               | 9    |
|               | Bramley apple and mixed berries crumble with custard                                                          | 10   |
|               | Chocolate brownie served with vanilla ice cream                                                               | 9    |
|               | Selection of ice cream & sorbet (per scoop)                                                                   | 3    |

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