



BAR SNACKS

Sourdough, rosemary butter (v)	5
Gordal olives (ve,gf)	5
Padron peppers (ve)	8
Mortadella with cornichons (gf,n)	8.5

PLATES

Watermelon Salad, feta, muscatel, mint and jalepeño (v)	9.5
Roasted whole potato chaat, mint chutney, vegan yoghurt and pomegranate (ve,gfo)	8.5
Mac-N-Cheese croquettes, with leek, parmesan and chipotle aioli	10.5
Slow roasted tomatoes with oregano, stracciatella and crusty bread (v)	12.5
Buffalo hot wings with blue cheese dressing	9.5

ROASTS

Served with roast potatoes, honey carrots, parsnips, seasonal greens, gravy and a Yorkshire pudding

30 day aged beef rump, horseradish 26

Chicken Supreme 22

Pork belly, apple sauce 22

Spiced lentil and mushroom wellington (ve) 19.5

*Yorkshire pudding on request

LARGER PLATES

Caesar salad, parmigiano, anchovy, croutons (vgo,gfo)	11
Add <i>grilled chicken</i>	5.5

House burger with 55-day aged Aberdeen Angus grass-fed beef, cheese, caramelised onions, crunchy pickles, Dijon aioli and French fries	16.5
Add <i>applewood smoked bacon</i>	2.9

Fish and chips, hand-cut chips, mushy peas and tartare sauce	19
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SIDES

Cauliflower cheese	7.5
Skin-on French fries (ve)	4.5
Add <i>herb aioli</i>	1.5
Dressed green salad (ve)	5.5

DESSERTS

Sticky toffee pudding with vanilla ice cream and caramel sauce	7.5
Ice Cream - Choice of Vanilla, Mint choc chip or Salted caramel honeycomb	5
Raspberry sorbet	5

If you have a food allergy or a special dietary requirement, please inform a member of our staff before you place an order. Thank you

v = vegetarian, ve = vegan, vgo = vegan option available, gf = gluten free, gfo = gluten free option available, n = contains nuts