



BAR SNACKS

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

PLATES

Watermelon, feta, muscatel, mint and jalapeño (v)	9.5
Roasted potato chaat, mint chutney, yoghurt and pomegranate (v)	8.5
Fried calamari with curry aioli	11.5
Mac-n-cheese croquettes with leek, parmesan and chipotle aioli (v)	10.5
Slow-roasted tomatoes with oregano, stracciatella and crusty bread (v)	12.5
Buffalo hot wings with blue cheese dressing	9.5

LARGER PLATES

Spiced lamb koftas, smoked aubergine mashuya, mint honey, yogurt and flatbread	19.5
Classic sub roll with chicken schnitzel, cream cheese, shredded lettuce, dill pickles and green herb sauce	13.5
House burger with 55-day-aged Aberdeen Angus grass-fed beef, cheese, caramelised onions, crunchy pickles, Dijon aioli and French fries	16.5
<i>add applewood smoked bacon</i>	2.9
Chicken Parmigiana, Ibérico ham, Napoli sauce, mozzarella, house salad, fries	19.5
Hanger steak with chimichurri & French fries (gf)	24
Fish and chips, hand-cut chips, mushy peas and tartare sauce	19
Beetroot risotto with king oyster mushroom and truffle (v)	19
Caesar salad parmigiano, anchovy, croutons (vgo, gfo)	11
<i>add grilled chicken</i>	5.5

SIDES

Skin-on French fries (v)	4.5
<i>Add 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, 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