For the table	Nocellara Olives (vg)	5
	Sourdough, house-made whipped butter, Maldon sea salt (v)	7
Starters	Padron peppers, sea salt (vg)	7
	Crispy squid, smoked paprika aïoli, red chilli & spring onion	10
	Chorizo Scotch egg, mojo rojo & herbs	8.5
	Chicken liver parfait, onion marmalade, toasted sourdough	10
	Hummus topped with caramelised onions, harissa, Nigella seeds & warm flat bread (vg)	8
	Soup of the day, sourdough croutons	8.5
	Homemade sausage roll served with piccalilli	8
Focaccia Lunch	Grilled sardines, rocket, tomato salsa and chips	13
	Salt beef brisket, baby gem, mustard mayonnaise, chips	13
	Roasted vegetables (courgettes, peppers, red onion), olive oil, chips	13
Mains	Heritage roasted carrots and goats cheese salad	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
	Sirloin steak, chips, mixed leaves, peppercorn sauce (gf)	33
	Pan-roasted salmon, sweet potato mash, cherry tomatoes, burnt butter sauce	20
Sides	Chips (vg)	6
	Truffle and Parmesan skin-on fries (v)	7.5
	Side salad (vg, gf)	6
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.

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