

SMALL PLATES

Stilton Mousse Waldorf Salad (V) (GF)	6.50
Crispy Cornish Whitebait With mixed leaves, lemon & tartare sauce	6.50
Chorizo Scotch Egg With mixed leaves, potato straw & paprika aioli	6.50
Terrine of Ham Hock & Chicken With toasted brioche & piccalilli (GF')	5.95
Scorched Fillet of Mackerel With roasted beets, wakame & Israeli cous cous	6.95
Soup of the Day Served with focaccia (V) (Ve) (GF')	5.50

SHARERS

Pulled Pork Nachos With cheddar cheese, Pico de Gallo, soured cream, guacamole & jalapenos (V)	11.00
Rosemary & Garlic Studded Box-Baked Camembert Toasted focaccia soldiers & caramelised onion chutney (V) (GF')	13.50
Antipasti Cured meats, mixed leaf salad, sundried tomatoes, focaccia & Spanish cheese (GF')	13.50
Bread & Olives With toasted focaccia, balsamic olive oil & beetroot hummus (V) (Ve) (GF')	7.00

GRILL

8oz Rump Noisette With duck fat & truffle chips, sautéed mushrooms & onion rings (GF')	19.50
5oz Sirloin With horseradish mash, roasted beetroot, beef fat carrot & pan jus (GF')	16.50
Add Peppercorn Sauce or Chimichurri (Ve) (GF)	2.95

BURGERS

All served in a homemade brioche bun with black treacle & mustard slaw and French fries

Steak Burger with Cheese & Bacon With burger sauce, lettuce, tomato & gherkin (GF')	12.95
Southern Fried Buttermilk Chicken Burger With kebab shop 'sauce & salad' (GF')	12.95
Spiced BBQ Jackfruit Burger With vegan cheese, burger relish, lettuce, tomato & gherkin (V) (Ve) (GF')	11.95

MAINS

Fishcakes With a lemon & chive cream, crushed parsley potatoes & French beans	14.00
Pumpkin & Sage Risotto With rocket & Parmesan salad (V) (GF)	12.50
Steak & Stilton Salad With pickled onions & edamame beans (GF)	15.50
Poke Superfood Bowl Edamame beans, beetroot hummus, calabrese broccoli, avocado, cucumber & pickled red cabbage (V) (Ve) (GF)	12.95
Fish n' Chip Shop Dinner Beer battered fish & battered sausage with mushy peas, curry sauce & pickled onions	13.95

SIDES

Beer-Battered Onion Rings (V) (Ve) (GF')	3.50
Duck Fat & Truffle Oil Chips (V') (Ve') (GF)	3.50
French Fries (V) (Ve) (GF)	3.50
Seasonal Salad (V) (Ve) (GF)	3.50
Green Beans & Shallots (V) (Ve) (GF)	3.50
Broccoli & Toasted Almonds (V) (Ve) (GF)	3.50
Rocket & Parmesan Salad With balsamic dressing (V) (GF)	3.50

DESSERTS

Double Chocolate Brownie With chocolate sauce & vanilla ice cream (V)	6.50
Citrus Posset With balsamic meringue & berry compote (V) (GF)	6.50
Pineapple & Passionfruit Pavlova With Chantilly cream (V) (GF)	6.50
Vanilla Crème Brulee With Scottish shortbread (V) (GF')	6.50
Plum Frangipane Tart With sweetened cream & ginger syrup (V)	8.50

Cheese Board

Selection of British & French cheeses, fig chutney, crackers & celery (V)

(V): Vegetarian (Ve): Vegan (GF): Gluten Free (*): Option Available

An optional 10% service charge will be added to your bill, this goes directly to the team.

Please let us know of any dietary or allergy requirements at the time of ordering.