



Please speak to the team about our daily specials

Sandwiches

Available Monday to Saturday from Midday until 5pm

Club sandwich, pulled chicken, crispy bacon, tomato, lettuce, boiled egg, mayo, skin-on-fries	11.00
Cured salmon bagel, preserved lemon creme fraiche, pickled radish, capers, dill, skin-on-fries	11.00
Grilled halloumi wrap, gochujang mayo, iceberg, skin-on-fries (v)	11.00
Haddock fish finger sandwich, tartare sauce, skin-on-fries	11.00
Artisan flatbread, babaganoush, artichoke, olive & roasted red pepper, skin-on-fries (ve)	11.00

Sharers

Baked Camembert, garlic, lemon thyme, red onion marmalade, candied walnuts, sourdough (v)	18.50
Charcuterie board, salami, prosciutto, coppa, hummus, olives, artisanal bread selection & whipped butter	21.50
Bread & olive board, artisanal sourdough, sundried tomato focaccia, rustic baguette, rosemary focaccia, ciabatta, kalamata olive, Gorda olives, olive oil & balsamic dip (v)	18.50

Small Plates

Chorizo & Manchego croquettes, paprika aioli, Aleppo chilli	8.50
Korean fried chicken, sesame seeds, spring onion	8.50
Scallops, satay sauce, green oil, pickled mooli & radish	12.50
Beetroot cured salmon, whipped lemon ricotta, watercress & caper salad (gf)	9.00
Babaganoush, pomegranate, roasted hazelnut, coriander, flatbread (ve)	7.50
Arancini, spinach & ricotta, preserved lemon mayo (ve)	8.00
Crispy squid, chilli, spring onion, aioli	9.00
Baked halloumi, hot honey, thyme, Aleppo chilli, sourdough (v)	8.00

Mains

Herb-crusted rack of lamb, Jersey Royals, carrot puree, tenderstem broccoli, port jus	24.50
Prawn & crab linguine, cherry tomato, parsley, preserved lemon, chilli	17.50
Chicken supreme, chive mash, hispi cabbage, sun-blushed tomato & spring onion salsa (gf)	18.50
Beer-battered fish & triple-cooked chips, crushed English peas, tartare sauce, charred lemon (gf)	17.50
Pork fillet, Parma ham, rosemary Parmentier potatoes, apple puree, kale, cider jus (gf)	18.00
Chargrilled leek, spinach, preserved lemon and vegan ricotta risotto, crushed hazelnuts (gf) (ve)	16.00
Hand-raised chicken and leek pie, hispi cabbage, mashed potato, roasted carrots	18.50
28 day-aged ribeye steak, triple-cooked chips, roasted cherry tomato, peppercorn sauce, watercress (gf)	29.50
Rib, chuck & bone marrow burger, brioche bun, smoked streaky bacon, Monterey Jack, pickle, burger sauce, skin-on fries	16.50
Crispy chicken burger, brioche bun, gochujang mayo, iceberg lettuce, skin-on-fries	17.00
Crispy tofu & Thai salad, carrot, mooli, mangetout, cucumber, spring onion, chilli, sticky sesame dressing (ve)	15.50

Sides

Triple-cooked chips (gf) (ve)	5.50
Skin-on-fries (gf) (ve)	4.50
Mashed potato (gf) (v)	5.50
Tenderstem broccoli, toasted flaked almonds (gf) (v)	5.50
Truffle fries, 22 month aged Parmesan, truffle oil (gf)	7.50
Parmentier rosemary potatoes (gf) (ve)	5.50

(v) Suitable for vegetarians (ve) vegan (gf) gluten free

We take every care and attention to identify the allergens that are in our ingredients, but unfortunately it is not possible to guarantee that any product is 100% free from any allergen due to our busy kitchen, and the risk of cross contamination of allergens and traces during cooking and preparation processes. Weights stated are approximate uncooked weights. **For allergen, calorie and nutritional information please scan the QR code.** Calorific information and nutritional data is taken from information provided by suppliers and manufacturers and spot checked using laboratory testing. Adults need around 2000 kcal a day. Our staff receive 100% of any tips. Service is not included.

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