

Please see our wine recommendations below

Small Plates

Homemade sourdough & focaccia bread, olive oil & balsamic vinegar V \pounds_7 Lemon & garlic houmous, Turkish milk bread V \pounds_6

Mixed olives GF VG £6

Baked Camembert to share, red onion marmalade & sourdough V £18

Padron peppers, sriracha mayonnaise GF V £5

Soup of the day, sourdough & salted butter £7

Smoked lamb shoulder, romesco sauce, pickled red onion, pomegranate N GF £11 Viognier, Australia

Octopus salad, confit tomatoes, red pepper purée, coriander, lemon, olive oil GF £10 Riesling, Germany

Heritage tomato salad, tomato consommé, basil, crispy capers VG GF N £10 Vinho Verde, Portugal

Pork & apple scotch egg, red onion marmalade £10.5 Rioja Blanco, Spain

Hot smoked salmon Caesar salad, garlic croutons, anchovies, Grana Padano £11.5/22 Picpoul de Pinet, France

Mains

80z Hereford rump steak £28 | 100z Hereford sirloin steak £33 GF DF Malbec, Argentina

Served with rocket & shallot salad, hand cut chips add peppercorn, Béarnaise or blue cheese sauce GF £2.5

Beer battered haddock, hand cut chips, mushy peas, tartare sauce £12 / £18 Pinot Grigio, Italy

Chicken Milanese, fried egg, Kimchi butter, fries £23 Rioja Blanco, Spain

Dry-aged Old Spot pork chop, potato & onion hash, black garlic aioli, pickled onions, watercress GF £26

Ratatouille lasagne, mascarpone cream, marjoram V £18 Riesling, Germany

Chargrilled beef burger, Nduja mayonnaise, Ticklemore cheese, fennel slaw & fries £19 Shiraz, Australia

Roasted beetroot, grilled fennel, globe artichokes, confit new potatoes, chilli VG £18 Vermentino, France

Sides £5 each

hand cut chips GF VG | fries GF VG | house salad GF VG | buttered new potatoes GF V tomato and onion salad GF DF | seasonal vegetables GF V grilled hispi cabbage, crème fraîche & pine nuts GF V