Please speak to the team for this menu



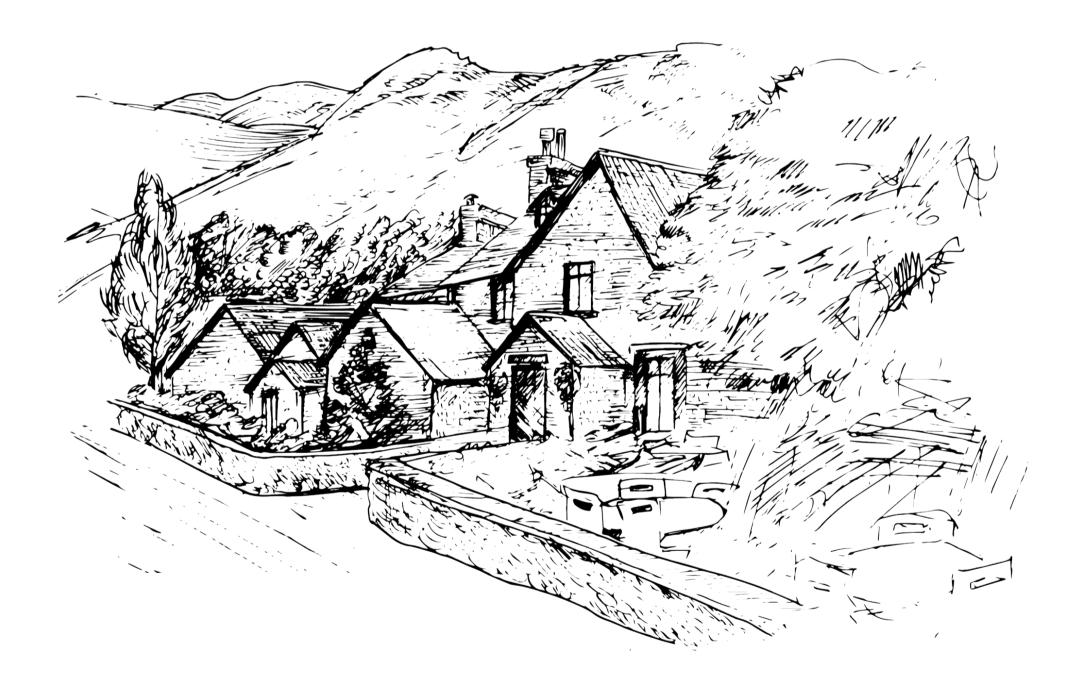
SNACKS

ANY 3 FOR 12.50 • ANY 5 FOR 18.50

Marinated Nocellara, Gaeta 4.75	Spiced Maple-roasted Nuts (g	f) (ve)4.75	Red Pepper Hummus (gfa) (ve)	
& Cerignola Olives (gf) (ve) sun-blushed tomatoes	Traditional Pork & Sage Sausage Roll 6.00		pomegranate, roasted hazelnut, coriander, flatbread Pigs in Blankets 5.75	
Padron Peppers (gf) (ve)	Scotch Egg	5.75	honey & mustard glaze	
onve on, maidon sea sait	Roast Sweet Potato & Spinach	ı Vegan Roll (ve)5.75		
	SMALL P			
Korean Crispy Fried Chicken (gf)	Crispy Squid (gf)chilli, spring onion, aïoli	8.00	Roasted Delica Pumpkin Salad (gf) (ve) Small 8.50 Large 16.50 whipped feta, frisée, chicory, pomegranate molasses, toasted hazelnuts	
Roasted Mushroom & Chestnut Soup (gfa) (ve)6.50 sourdough, truffle oil	Halloumi Fries (gf) (v)cornflake crumb, pomegranate,	9.50	Crispy Duck Salad (gf)	
	tahini dressing, sweet chilli jam		carrots, mooli, mangetout, pickled ginger, pomegranate, sesame dressing, coriander, chilli	
SHARERS				
Bread & Olive Board (ve)	14.00	Whole Baked Camembert (gi	fa) (v)	
artisanal sourdough, focaccia, rustic pitta bread, Nocellara & Cerig sun-blushed tomatoes, olive oil & balsamic dip	nola olives,	truffled honey, fig jam, candied v	valnuts, sourdough	
MOND IV	LUN			
	O SATURDAY 12-5PM • All o OFT DRINK FOR 12.50 • MOI		n skin-on fries BPM • ADD £2 FOR ALCOHOLIC DRINK	
Fish Finger Sandwich (gfa)	Grilled Halloumi Sandwich (v	n 13.25	Classic Club Sandwich 13.75	
beer-battered haddock, lettuce, tartare sauce, farmhouse bread	focaccia, pickled beetroot, aïoli, w		free-range egg, mayonnaise, grilled chicken, streaky bacon, tomato, lettuce	
Philly Steak Wrap 13.25 grilled steak, roasted pepper, American cheese, pickles				
grined steak, roasted pepper, American cheese, pickes				
Mushroom & Fennel Sausage Lasagna 13.50				
béchamel sauce, mixed leaf salad garlic & shallot butter, skin-on fries fried duck egg, triple-cooked chips				
MAINS Beer-battered Fish & Triple-cooked Chips (gf)				
North Sea haddock, pea puree, tartare sauce	17.75 Hand-raised Chicken & Leek sticky red cabbage, roast thyme c			
Flat-iron Half Chicken (gf)roasted garlic & rosemary butter, baked baby potatoes, cavolo nero	17.25 Traditional English Pork Sau mashed potatoes, onion gravy, wa		isages 12.25	
Roast Petershead Cod (gf)				
chorizo & crushed potato, samphire, aïoli		mashed potato, seasonal greens	tato & Spinach Vegan Pie (ve)16.50	
	GRIL	LS		
Chuck & Rib Burger 16.75	Roast Portobello Mushroom I		8oz Sirloin Steak (gf)	
brioche bun, smoked streaky bacon, Monterey Jack, pickle, burger sauce, skin-on fries	plant-based patty, red onion jam, tomato, baby gem, skin-on fries	tahini mayonnaise,	triple-cooked chips, slow roast tomato, portobello mushroom, watercress	
Crispy Chicken Burger 15.75	Grilled Chicken Çaesar Salad			
brioche bun, gochujang mayo, iceberg lettuce, skin-on fries	crispy bacon, lettuce, croutons, Pa	rmesan & Çaesar dressing		
Peppercorn Sauce (gf)	2.75 Roasted Garlic & Shallot Butter (gf) (v)			
SIDES				
Triple-cooked Chips (gf) (ve)	Beer-battered Onion Rings (gf	f) (ve)5.00	Sticky Red Cabbage (gf) (ve)6.25	
Truffle Parmesan French Fries (gf)	Buttered Cavolo Nero (gf) (v)	3.75	Mashed Potato (gf) (v)	
Fries (gf) (ve)	Buttered Baby Potatoes (gf) (v)5.00	Pigs in Blankets 5.50	
	chives		honey & mustard glaze	



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We'd love to hear from you! Scan the QR code to leave us a review.