



LUNCH & DINNER MENU

12.00 - 15.00 & 17.00 - 22.00

If you have any dietary requirements, please inform the waiter.
Non gluten containing options available.

Allergens: Ce (Celery), G (Gluten), Cr (Crustaceans), D (Dairy/Milk), Mo (Molusc), Mu (Mustard),
Se (Sesame), S (Soya), Sd (Sulphur Dioxide), E (Eggs), F (Fish), N (Nuts), Pn (Peanuts), L (Lupin).

Starters

Truffle Arancini balls (vegan) Truffle mayo (G, S)	£7.00
Shrimp tacos Pineapple salsa & lime (Cr, Sd)	£9.00
Spiced calamari fritters Lemon alioli & watercress (G, Mo, E)	£9.00
Soup of the day Grilled sour dough slice (G, D)	£9.00
Red pepper hummus, grilled peppers, aubergine & courgettes (vegan) Pineapple salsa & lime (Cr, Sd)	£9.50
Cheesy Nachos Guacamole, pico de gallo & chive-sour cream (D, S)	£10.00
BBQ chicken wings Spicy Texas dip & garlic aioli (Mu, S, E)	£11.00

Fresh & Fun

Caesar salad Baby gem, anchovies, caesar dressing, garlic croutons (G, Cr, D, E, F) Add: cornfed grilled chicken (£7.00), salmon fillet (£7.50), cajun spiced prawns (£7.50)	£9.00
Greek salad Red onion, plum tomato, feta cheese, cucumber, Kalamata olives, baby gem lettuce, oregano and house dressing (G, D)	£9.00
Buddha bowl Avocado, butternut squash, beetroot, pickled red cabbage, cherry tomatoes, quinoa and house dressing.	£10.00
Heirloom tomato salad Burrata, basil, extra virgin olive oil, sour dough toast (G, D).	£12.00
Smoked salmon bowl Rocket, red onion, crispy caper, lemon, crème fraiche & pumpernickel toast (F, D)	£12.00

Main Courses

Beer battered Haddock & chips Tartare sauce, mushy peas & lemon (G, D, Mu, S, Sd, E, F).	£23.00
Sirloin steak Choice of peppercorn, chimichurri or béarnaise.	£28.00
Steak & Ale pie Mash potato & veal jus (G, Ce, D, Sd).	£19.00
Bangers & Mash Red onion gravy (D, Ce, Sd).	£19.00
Salmon fillet Mi-cuit Tenderstem broccoli, beurre blanc, caviar, pea shoots (D, Sd, F).	£26.00
Chicken tikka masala Garlic naan, Saffron pilaf, poppadum's & cucumber raita (G, D, N).	£19.00
Corn-fed chicken Wild mushroom sauce & watercress (Ce, D, Mu, Sd).	£26.00
Wild mushroom risotto (vegan option available) Aged Parmesan (D).	£18.00
Gnocchi (vegan) Squash, cavalo nero, chestnuts & sage.	£18.00

Sides

Truffle & parmesan fries (D)	£13.00
Steak cut chips	£6.00
Green salad with vinaigrette	£6.00
Steamed seasonal greens	£10.00
Mash potatoes (D)	£7.00
Honey roast carrots –Thyme butter (D)	£7.00
Sauteed spinach (N)	£7.00
Assorted bread basked with basil butter (D, G, S, Se)	£7.00

Guilty Pleasures

Guilty club sandwich Chicken, bacon, tomato, baby gem, fried egg, on bloomer bread with skinny fries (G, E, D).	£18.00
Guilty vegan club sandwich Avocado,courgette, bell peppers, tomato, baby gem, vegan cheese on bloomer bread & skinny fries (G).	£15.00
Lord Bacon cheese Burger Smoked bacon , Montgomery cheddar, onion relish & truffle fries (G, D, Se, E).	£22.00
Crispy chicken Burger Siracha Mayo, Asian slaw, coriander & fries (G, D, Se, E).	£19.00
Spring-pea burger (vegan option available) English peas, chickpeas, mint, coriander, cajun fries (G, E, D, S).	£17.00
Beefed up Mac'n'cheese Bolognese & aged parmesan (G, Ce, D).	£16.00
Spicy Linguini Rocket, shrimps, tomatoes, garlic & chilli (G, Cr).	£20.00

Desserts

Vanilla cheesecake Mixed berry compote (D, E, G, N).	£11.00
Sticky Toffee pudding Caramel sauce, vanilla ice-cream (Ce, D, S, E, N).	£10.00
Crunchy Churros Chocolate sauce, dulce de leche (G, D, E).	£12.00
Chocolate & Pecan brownie Vanilla Ice-cream (G, D, E, N).	£10.00
Fruit salad Fruit of the season.	£19.00
Assortment of ice-creams or sorbets (1 scoop) Please ask your server for flavours available (G, D, S, E, N).	£3.00