



SMALL PLATES

White onion & cider soup, rosemary croutons V	5
Fried squid, garlic mayonnaise, lemon	6.5
Pork & duck sausage roll, date ketchup	4.5
Buttermilk fried chicken, hot sauce, blue cheese mayonnaise	6.5
Potted smoked salmon, shaved fennel, cucumber, carasau flatbread, herb salad	7.5
BBQ broccoli, satay sauce, peanuts, lime, coriander VG	7.5/12.5
Smoked potato cake, pickled mushroom, parmesan, truffle mayonnaise V	7.5

BRUNCH – Served between 12pm & 4pm

Eggs benedict , honey roast ham, English muffin, hollandaise	7.5
Eggs Royale , smoked salmon, English muffins hollandaise	7.5
Breakfast Bap , Smoked bacon, spiced sausage, fried egg, jack cheese, sriracha mayo, hash browns	10
Smashed avocado , chilli, feta, poached eggs, grilled sourdough V	8
Skinny benedict , sweet potato, avocado, cherry tomato, saffron yoghurt V	7

MAINS

Butternut tortellini, pine nuts, capers, sage, brown butter, 'parmesan' V	10
Beer battered haddock, mushy peas, skin on fries, lemon, tartare sauce	14.5
Roasted fillet of stone bass, cauliflower cream, leeks, cockle popcorn	17
Slow cooked pork belly, brown butter potatoes, apple caramel	14.5
12hr lamb shoulder shepherd's pie, roasted hispi cabbage	13
EPT cheeseburger, lettuce, pickle, onion, tomato, burger sauce, fries	12.5
Moving mountains cheeseburger, lettuce, pickle, onion, tomato, burger sauce, fries VG	11.5
Rotisserie chicken, Caesar salad, French fries (<i>half/whole</i>)	14.5/26.5

STEAKS

Our cuts are dry aged in house for a minimum of 42 days.

They are all served with oven roasted tomato, watercress, fries, choice of sauce.

Cote de boeuf (<i>sharing</i>)	9.5 (<i>per 100 grams</i>)
250g sirloin	24
200g flat iron (<i>not dry aged</i>)	17

Green peppercorn / blue cheese / garlic butter

SIDES

Beef dripping chips	4	Seasonal greens V	3.5
French Fries VG	3	Mash potato V	3.5
Caesar salad	3.5	Mixed salad VG	3
		Sweet potato fries VG	4