



## STARTERS

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Hummus, roasted chickpeas, flatbread (VG)	£6.00
Fried calamari, saffron aioli, lime, chilli	£7.50
Buttermilk fried chicken, hot sauce, blue cheese mayonnaise	£8.00
Beetroot, blue cheese & apple salad, endive, gem, beetroot dressing	£8.50
Truffle 'Macancini', truffle mayonnaise	£7.50
Grilled prawn tacos (2), shredded cabbage, green chilli salsa, chipotle mayo	£9.00
Sticky BBQ pork ribs, chilli, spring onion, sweet chilli sauce	£8.00
Baked Camembert to share, cornichons, radishes, chutney, toast (V)	£12.50

## MAINS

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Crispy duck salad, shaved carrot, cucumber, edamame, coriander, mint, sesame, quinoa, soy and ginger dressing (Vegan version available)	£13.50
Grilled Yellow Fin tuna loin, confit tomato, black olive, capers, new potato, green beans, lemon	£22.50
Pumpkin tortellini, sage, roast squash, capers, brown butter, parmesan (V) (VG upon request)	£13.50
Cotswold white chicken parmigiana, green salad, fries	£17.50
Steak & ale pie, green beans, mashed potato, gravy	£16.50
8hr lamb shoulder shepherds pie, hispi cabbage	£17.50
Beer battered haddock, mushy peas, tartare sauce, lemon, fries	£15.50
EPT cheeseburger, onion, pickle, lettuce, burger sauce, fries (Add bacon 50p)	£15.00
Vegan cheeseburger, onions, lettuce, burger sauce, fries (VG)	£15.00

## OVER COALS

*All served with fries & watercress*

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*All our beef is dry aged in house for a minimum of 35 days*

250g Flat Iron (aged for 14 days)	£18.00	Sharing T-bone cuts:	
300g Ribeye steak	£28.00	600g	£60.00
250g Pork chop	£16.50	900g	£80.00

Sauces:

Chimichurri £2.00 | Garlic butter £2.00 | Peppercorn £2.00

## SIDES

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Fries, sea salt (VG)	£4.50	Padrón peppers, sea salt (VG)	£6.50
Onion rings, curry salt, aioli (V)	£4.50	Loaded fries, blue cheese, smoked bacon, spring onion	£6.50
Mini sausages, grain mustard	£6.50	Roasted field mushroom, chilli butter	£5.00
Halloumi fries, spicy mayo (V)	£6.50	Crispy potato, jalapeño cream cheese, dill	£5.00
Mixed side salad (VG)	£4.00		
Green beans, chilli & garlic (V)	£5.00		