



STARTERS

Sticky pork belly bites, soy, ginger, spring onion	£6.5
Hummus, roasted chickpeas, flatbread (VG)	£5
Crispy squid, lime mayonnaise, spring onion, chilli	£7
Buttermilk fried chicken, hot sauce, blue cheese mayonnaise	£6.5
Seared yellow fin tuna, avocado, pickled cucumber, sesame, soy, shiso, wasabi mayo	£11

BOWLS

Roasted beetroot, broccoli, black olive, cous cous, charred tomato, lemon, coriander (VG)	£9.5
Pulled spicy chicken, avocado, peas, fennel, goats curd, salted lemon, dill	£10

MAINS

Grilled salmon, charred broccoli, shaved fennel, cous cous, green chilli & yoghurt dressing	£15
Cauliflower masala, rice, pitta (VG)	£10
Slow cooked pork belly, Toulouse sausage, puy lentils, salsa verde	£15.5
Beer battered haddock, mushy peas, tartare sauce, lemon, fries	£13.5
12hr lamb shoulder shepherds pie, roasted hispi cabbage	£15.5
½ rotisserie chicken, chermoula, onion salad, mint yoghurt, fries	£14.5
Bacon cheeseburger, streaky bacon, onions, lettuce, burger sauce	£13.5
Vegan cheeseburger, lettuce, pickle, onion, burger sauce (<i>add THIS™ isn't bacon £2</i>) (VG)	£12.5

HOUSE DRY AGED STEAKS

All served with fries & watercress, garlic butter or peppercorn

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

Côte de Boeuf	£9.5 (Per 100g)
250g Flat Iron (aged 14 days)	£17
300g Ribeye steak	£28
500g Chateaubriand	£50

SIDES

Fries, rosemary salt (VG)	£3.5	Onion rings, curry salt, aioli (V)	£4
Dirty fries, n'duja, spring onion, aioli	£6	Gem, beetroot, endive salad (VG)	£4
Broccoli, chilli, garlic (V)	£4.5		