



STARTERS

Crispy pork belly bites, sweet chilli	£7.50
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
Creamed mushrooms on toast, poached egg, chives, watercress	£8.50
Garlic & chilli king prawns, parsley, lemon, toasted ciabatta	£10.50
Baked Camembert to share, cornichons, radishes, chutney, toast	£12.50

MAINS

Caesar salad, cos lettuce, croutons, parmesan, anchovy dressing (Add grilled chicken for £5 or grilled halloumi for £4) (Vegan version available)	£9.50
Grilled seabream, Israeli couscous, charred broccoli, green chilli yoghurt	£17.50
Rotisserie chicken, watercress, garlic mayonnaise, fries	1/2 £16.50 Whole £29.50
Steak & ale pie, tenderstem broccoli, mashed potato, gravy	£16.50
Beer battered haddock, mushy peas, tartare sauce, lemon, fries	£15.50
12hr lamb shoulder shepherds pie, kale	£15.50
Truffle & squash risotto, roasted butternut squash, gremolata (VG)	£12.50
Bacon cheeseburger, streaky bacon, onions, lettuce, burger sauce, fries	£15.00
Vegan cheeseburger, onions, lettuce, burger sauce, fries (add THIS™ isn't bacon £2) (VG)	£15.00

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 35 days

250g Flat Iron (aged for 14 days)	£18.00
300g Ribeye steak	£28.00

Sharing T-bone cuts:

600g	£60.00
900g	£80.00

SIDES

Fries, sea salt (VG)	£4.50
Onion rings, curry salt, aioli (V)	£4.50
Padrón peppers, sea salt (VG)	£6.50
Loaded fries, blue cheese, smoked bacon, spring onion	£6.50
Spring onion & cabbage mash	£5.00
Broccoli, chilli, garlic (VG)	£5.00