



Main Menu

Served 12-3/5-9pm Monday- Thursday
12-9 Friday – Saturday

To start

Garlic & lemon hummus with harissa oil, olive salsa & toast (v)(vgo)	£7.00
Jalapeno & smoked cheddar croquettes with saffron aioli (v)	£8.00
English asparagus, truffle polenta, crispy soft boiled egg, black truffle emulsion & parmesan (v)	£10.00
Chicken liver parfait, apple & fig chutney, chargrilled olive oil toast	£9.00
Burrata, Parma ham, rosemary & garlic focaccia, sun dried tomato & basil oil	£10.00
Mackerel crumpet; smoked mackerel rilette, grilled fillet, avocado mousse, radish & cucumber	£10.00
Sweet potato, coconut & chilli soup, house baked bread, salted butter	£7.50
Slow roast pork belly scotched egg, caramelised apple relish, red wine jus	£9.00
Whole roasted prawns, garlic & tandoori spiced butter & curry leaf mayonnaise x6	£12.00

Mains

Chargrilled rib-eye steak, red wine jus, garlic & herb butter, chips	£29.00
Roast chicken supreme, potato rosti, Caesar dressed gem lettuce, truffle chicken sauce	£22.00
Pan fried fillet of seabass, crayfish croquette, samphire & leeks, lobster sauce, spring onion	£24.00
Roasted courgette & pea pappardelle, truffle, parmesan & sun dried tomatoes (v)(vgo)	£18.00
Beer battered haddock fillet & chips with crushed minted peas & tartar sauce	£17.50
Chargrilled beef burger, bacon jam, Monterey Jack, burger sauce, tomato, pickles, iceberg & chips	£18.00
Beetroot & chickpea falafel burger, harissa & lemon yoghurt, halloumi, iceberg & chips (v)	£17.50

Sides £5.00

Chips (vgo)
Roast hispi cabbage, Caesar dressing, parmesan, bacon crumb
Seasonal green vegetables (vgo)
Red cabbage & fennel slaw (v)
House baked bread with truffle butter (vgo)

Desserts

Selection of four cheeses with apple & fig chutney, crackers, grapes & apples	£12.00
Sticky toffee pudding with vanilla ice cream	£9.00
Dark chocolate & blackberry cheesecake, chocolate crumb, pistachio ice cream	£9.00
Rhubarb & crème fraiche panna cotta, pistachio sponge, raspberry sorbet, rhubarb puree	£9.00

Please inform your server of any allergies or intolerances when placing your order at the bar.
Our Chefs can adapt some dishes to cater for customers with food intolerances.
Despite all reasonable steps being taken we cannot guarantee the absence of any unintentional cross contamination of allergens and our kitchen is therefore not a 'free from' environment. If you require 'free from' food we are unable to cater for you