

WHILST YOU DECIDE

Warm sourdough, butter (v) – 5

Gordal olives (ve) – 4.50

Smoked anchovies – 5

SMALL PLATES *Perfect as a starter or to share*

Soup of the day, warm sourdough (ve) – 7

Ask a member of the team for today's soup

Lobster & crab croquettes, bisque mayo, pink grapefruit, shaved fennel – 12

Heritage tomatoes, pickled Crematta®, charred artichokes, peppers (ve) – 9

Sticky Teriyaki baby back ribs, toasted sesame, chilli – 8.50

Hummus, charred Padróns, Sriracha sauce, giant corn, fried pizza bread (ve) – 8

Buttermilk fried chicken, Korean BBQ sauce – 9.50

Goats cheese & pea arancini, lovage pesto, broad bean, lemon dressing (v) – 7.50

PERFECT FOR SHARING

Baked Camembert, apple brandy chutney, garlic & mixed seed clusters, warm sourdough (v) *(serves 2)* – 16British charcuterie, pork rillettes, sourdough toast, pickles, marinated figs *(serves 2)* – 18LUNCH *12 - 5pm Mon to Fri*

Sirloin steak ciabatta, salsa verde, rocket, caramelised mustard onions, fries – 15

Crispy haddock sandwich, tartare sauce, pink onion, fries – 12

Open heritage tomato sandwich, avocado, pickled peppers, Ve-Du-Ya Crematta®, fries (ve) – 11.50

Roast ham & Emmenthal Croque Monsieur, tomato & chilli relish, fries – 11.50

MAINS

Fish & chips, mushy peas, curry sauce, tartare sauce – 18.5

Dry-aged double cheeseburger, American cheese, signature sauce, fries – 18

+ Add triple smoked streaky bacon - 2.50

Plant-based cheeseburger, pickles, signature sauce, fries (ve) – 17

Smoked haddock & salmon fish pie, Burford Brown egg, toasted lemon & chive crumb, seasonal greens – 19

Crab mafalda pasta, chilli & lobster glaze, tomato, garlic, lemon, parsley – 17

Sticky glazed lamb shoulder, braised butterbeans, chorizo, gnocchi, mint jus – 18

Smoked potato & leek risotto, toasted nori potato crisps (ve) – 14.5

Chicken & Parma ham schnitzel, Kaltbach cheese, Caesar salad, fries – 16

Sea bream & king prawn Malabar curry, toasted coconut black rice, coriander, crispy samphire – 19

SALADS

Caesar salad, roast garlic croutons, smoked anchovies, Parmesan – 12

+ Add grilled chicken 4

Greek style salad, Gordal olives, crispy onion, whipped ezme feta, cucumber, peppers (v) – 15

Roasted squash & chickpea salad, charred onions, Superstraccia™, Puy lentil dressing (ve) – 14

THE GRILL

Scotch 8oz flat iron steak, watercress, garlic butter, fries – 24

+ Add peppercorn sauce - 2.50

Flat iron chicken, smoked bacon & chive butter, radish, pea & watercress salad, fries – 19.5

Dry-aged pork T-bone, green peppercorn, apple & sage jus, fries – 18.5

35-day dry-aged 10oz ribeye steak, watercress, shallot & caper salad, fries – 36

+ Add peppercorn sauce - 2.50

PIZZA

Margherita - buffalo mozzarella, pomodoro sauce, basil (v) – 13

Pepperoni, Milano salami, candied jalapeños, crisp basil – 14.50

Parma ham, wild mushroom, mascarpone – 15.50

Pizza verde - lovage pesto, artichoke, spinach (ve) – 15

SIDES *Choose any 3 for £12*

Chips / Fries / Onion rings (ve) – 5

Warm new potato salad, smashed cucumbers, sun-dried tomatoes, spinach (ve) – 7

Sautéed chard, chilli, lemon dressing (ve) – 6

Garden salad, heritage tomatoes, pink onions (ve) – 5.50



ALLERGY INFORMATION

(v) suitable for vegetarians, (ve) suitable for vegans.

For full allergen and calorie information, please scan the QR code or talk to a member of the team.

A 10% service charge will be added to your bill. This discretionary charge is shared equally between our waiting team, our bartenders and our chefs working today (and is greatly appreciated- thank you!)

T&Cs – All of our dishes are prepared in a multi-kitchen environment therefore we cannot guarantee that any food item is completely free from traces of allergens. We take care to preserve the integrity of our vegetarian & vegan products, however we must advise that these are also handled in our multi-kitchen environment. Fish, poultry and shellfish dishes may contain bones and/or shell. All stated weights are approximate before cooking. Some dishes may contain alcohol which may not be listed on the menu.