

SMALL PLATES .....

Roasted tomato & basil soup, garlic croutons *(ve)*

Smoked mackerel rillettes, bread & butter pickles, crème fraîche, melba toast

Teriyaki chicken skewers, toasted seeds, sunflower seed satay

MAINS .....

Roasted miso aubergine, whipped coconut feta, maple chilli *(ve)*

Grilled red mullet, toasted fregola, ezme, broad beans

Bacon chop, fried duck egg, potato salad, chunky tomato chutney

DESSERTS .....

Peach Melba crumble, almond & coconut topping, custard *(ve)*

Double chocolate & banana brownie, banana split ice cream *(v)*

Arctic roll, strawberry compote, yoghurt & strawberry crisps *(v)*

SIDES .....

Chips / Fries / Onion rings *(ve)* + 5.50

Warm new potato salad, smashed cucumbers, sun-dried tomatoes, spinach *(ve)* +  
7.50

Sautéed chard, chilli, lemon dressing *(ve)* + 6.50

Garden salad, heritage tomatoes, pink onions *(ve)* + 6



## 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 12.5% 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 – For full terms & conditions please view our main menu.*