

BAR SNACKS

Freshly baked sourdough, butter 5.5

Thousand layer potato skewer with roasted garlic, aioli and basil pesto (v) 8.5

Sesame toasted chicken skewers and ssamjang sauce 8.5

Smoked, grilled Mediterranean olives (vg) 7

Sausage roll, HP sauce 8

Scotch egg, mustard mayonnaise 7

STARTERS

Beetroot hummus, crematta, crispy chickpeas served with sourdough flatbread (vg) 8

Tomato and mozzarella filled gnocchi and basil pesto (v) 10

Seasonal soup of the day (v) 8

Korean inspired oyster mushroom crumpet and ssamjang sauce (vg) 10

Salmon, avocado and mango tartare with giant corn and salted cracker bread 10

Chicken liver profiteroles, morello cherry compote and chicken crackling 11

Cornish pork rillette with pickles served with rosemary sourdough 11.5

Baked camembert, roasted garlic, hot honey served with toasted sourdough (to share) (v) 17.5

LUNCH

Available Monday to Saturday, 12pm to 5pm

Roasted Mediterranean vegetables on sourdough with creamy crematta and pesto (vg) 11.5 Grilled Croque Monsieur with honey roast ham, mature Cheddar and béchamel sauce 11.5 Add egg 3

Roasted chicken club sandwich with egg, heritage tomatoes, aioli and triple smoked bacon 11.5 Sirloin steak sandwich with onion rings and watercress 11.5 Fish finger ciabatta with tartare sauce 11

MAINS

Pie of the day - please speak to a member of the team
Fish and chips, served with mushy peas, curry sauce and tartare sauce 18
Dry - aged double cheeseburger layered with American cheese and our signature sauce, served with fries 17.5

Add triple smoked bacon 3

Heritage beetroot, Granny Smith and Driftwood goats cheese salad (v) 18

Add thinly sliced steak 6 | Add roast chicken 4.5

Chicken Kyiv filled with garlic herb butter served with sauteed green beans and fries 18.5 Hot smoked salmon, crispy Pomme Anna, watercress, radish, and a soft-boiled egg 19.5

Pan-fried sea bass fillet, new potatoes, chorizo, and spinach 19 Scotch flat iron steak, garlic butter served with fries 24

Add Béarnaise, Anchovy hollandaise or Pink peppercorn sauce 3.5

Plant powered cheeseburger, vegan patty and cheese served with our signature sauce, smoky pickles and fries (vg) 17

SIDES

Heritage tomato and pink onion salad (vg) 6
Charred sweetheart cabbage (vg) 5.5
Fries (vg) 5
Chunky chips (vg) 5
Green salad with lemon dressing (vg) 5.5
Sweet peas, baby onions with mint and shallot dressing (vg) 6



SCAN THE QR
- for allergen
information,
or ask a member
of the ream

Adults need around 2000 kcals a day.

A discretionary 12.5% service charge will be added to your bill. All service charges, cash and credit/debit card tips are paid in full to our team members. Full allergen information on the ingredients in the food we serve is available on request - please speak to a member of the team for more info.