

SMALL PLATES

Warm sourdough, whipped salted butter **V** – 5

Gordal olives **VE** – 4.50

Sausage roll, brown sauce – 7.50

Chorizo Scotch egg, tomato & chilli relish – 7

Monkfish scampi, smoked chilli jelly, cured lemon mayonnaise – 9.50

Curry fried buttermilk chicken, curry leaf, lime mayonnaise – 9.50

Griddled hot honey halloumi, whipped labneh & pomegranate **V** – 12.50

Lobster & crab croquettes, bisque mayo, fennel & dill salad – 12.50

Pea & shallot tortelloni, shallot & oregano "butter", Superstraccia **VE** – 12

PERFECT FOR SHARING

British charcuterie, pork rillettes, sourdough toast, pickles, marinated figs (serves 2) – 18

Garlic roasted camembert, apple & cider chutney, warm sourdough **V** (serves 2) – 18

LARGE PLATES

Chicken & Parma ham schnitzel, loaded wedge salad, green goddess & buttermilk dressing, fries – 19

Braised beef shin lasagne, Rutland Red, garlic butter sourdough breadstick, rocket & Parmesan salad – 16

Malaysian cauliflower & chickpea curry, basmati rice, thyme flatbread, mint coconut yoghurt **VE** – 18

Black bream, lemon crushed new potatoes, samphire, Sriracha mussel butter – 20.50

Smoked chicken Caesar salad, ciabatta croutons, smoked anchovy, 24-month Parmesan – 19

Haddock & chips, mushy peas, tartare sauce, curry ketchup – 18.50

Turner & George dry-aged burger, Emmenthal, gherkins, fries, burger sauce – 18
+ Add triple smoked streaky bacon – 2.50

Symplicity vegan burger, melted slice, gherkins, fries, burger sauce **VE** – 17

Pie of the day – 19.50

Ask a member of the team for today's pie

THE GRILL

All our steaks are dry-aged from Turner & George and served with chips or fries and watercress.

22oz Galician bone
in ribeye steak

*Served with sharing chips
or fries. Add two sides &
two sauces (serves 2) – 115*

10oz Sirloin steak
– 32

8oz Flat-Iron steak
– 21.50

8oz Fillet steak
– 36

Sauces Choose from: Sriracha, shallot & chive butter, Roasted garlic & lemon butter or Peppercorn sauce – 2.50

Surf & Turf + Add two king tiger prawns – 5

SIDES

Chips / Fries / Onion rings **VE** – 5

Crushed lemon & chive potatoes – 7

Warm new potato salad, tomato, capers, smacked cucumbers **VE** – 7

Mac & cheese, onion & parsley crumb **V** – 7

Purple broccoli & smoked almonds – 8

Mini Caesar salad – 7

Isle of Wight tomato panzanella salad, pickled shallots, fried capers & basil **V** – 7

Loaded wedge salad, chives, crispy onions, green goddess & buttermilk dressing **V** – 7



ALLERGY INFORMATION

Ⓥ suitable for vegetarians, ⓋⓋ suitable for vegans, Ⓝ contains nuts &/or seeds.

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&C's – 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.